

Menu of the Holidays season 2010

Two glasses of sparkling wine and two glasses of wine at \$16.25 per person

Two glasses of alcoholic punch and two glasses of wine at \$16.25 per person

A Canadian beer OR a glass of wine at cocktail AND two glasses of wine at dinner at \$17.25 per person

Vegetables and dips

Northern shrimp salad with avocado and Thai shrimp satay with orange sauce

Cold satay trio (chicken kebab (2) and teriyaki beef (1))

Antipasti plate (olive and marinated artichoke, salami, prosciutto and melons)

Cheese trio (Brie, smoked Gouda and classic Oka with sides) (extra \$2)

Pear poached in wine, quenelle of flavoured cheese and tiger shrimps (extra \$2)

Maple dried duck magret and rum sauce (extra \$3)

Soup of the day

Chicken breast and fried Dorémi, maple and banyul vinegar sauce	\$33.95
Pork filet marinated in orange, rosemary and Grand Marnier	\$34.50
Rack of pork honey and roasted pecans with cranberries confit	\$35.50
Tuscan turkey with creole sauce and crispy pancetta	\$37.00
Veal mignon 6oz with chanterelle saute and bacon, topped with bordelaise sauce	\$38.50
Alberta's prime rib au jus with garlic	\$42.00
Filet mignon AAA 6oz, deglazed oyster mushrooms with a port and truffle perfume	\$43.00

Chantilly swan with its chocolate wings and caramel sauce

Milk chocolate and grilled hazelnuts mousse

Bûche de Noël with exotic flavours

Fruty trio (blackberries, black currant and raspberries mousse cake)

Milk chocolate cake with Amaretto and bitter caramel (extra \$1)

Triple chocolate cake (extra \$1)

Coffee, tea, infusion

**Taxes and gratuities not included.*

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