

*The chef thoughtfully curates party menus based on seasonal ingredients and market availability.
Our culinary team is happy to offer vegetarian options and
accommodate any dietary restrictions when possible.*

3 Course Menu \$75

Le Menu

First Course (choice of):

Soup Du Jour

velvety soup

or

Alberta & B.C Wild Mushroom Ravioli

butternut squash velouté, chestnut, parmesan, brown butter

or

Deep Sea Scallop Ceviche

citrus vinaigrette

Second Course (choice of):

Le Steak

prime Alberta beef, sauce au poivre, potatoes au gratin, mixed green salad

or

Plat Du Jour

a seasonal dish featuring one of the following: duck, pork, Cornish hen

or

Market Fish Du Jour

(changes daily)

Third Course (choice of):

Chocolate Marquise

espresso coulis, caramel

or

Apple, Pear & Vanilla Tarte Fine

home-made maple syrup ice-cream



4 Course Menu \$85

Le Menu

First Course:

Soup Du Jour

velvety soup

Second Course (choice of):

Alberta & B.C Wild Mushroom Ravioli

butternut squash velouté, chestnut, parmesan, brown butter

or

Deep Sea Scallop Ceviche

citrus vinaigrette

Third Course (choice of):

Le Steak

prime Alberta beef, sauce au poivre, potatoes au gratin, mixed green salad

or

Plat Du Jour

a seasonal dish featuring one of the following: duck, pork, Cornish hen

or

Market Fish Du Jour

(changes daily)

Fourth Course (choice of):

Chocolate Marquise - espresso coulis, caramel

or

Apple, Pear & Vanilla Tarte Fine - home-made maple syrup ice-cream

5 Course Menu \$95

Le Menu

First Course

Soup du Jour

velvety soup

Second Course

Alberta & B.C Wild Mushroom Ravioli

butternut squash velouté, chestnut, parmesan, brown butter

Third Course

Deep Sea Scallop Ceviche

citrus vinaigrette

Fourth Course (choice of):

Le Steak

prime Alberta beef, sauce au poivre, potatoes au gratin, mixed green salad

or

Plat Du Jour

a seasonal dish featuring one of the following: duck, pork, Cornish hen

or

Market Fish Du Jour

(changes daily)

Fifth Course (choice of):

Chocolate Marquise - espresso coulis, caramel

or

Apple, Pear & Vanilla Tarte Fine - home-made maple syrup ice-cream

