

*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*

4 Course Menu \$85

Le Menu

First Course:

Soup Du Jour

velvety soup

Second Course (choice of):

Grilled Tuna Loin Salade Niçoise

Alberta heirloom tomatoes, fingerling potatoes, frisée, black olives, anchovy vinaigrette
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

Nougat Glacé fruit confit, almonds, pistachio, hazelnut, fruit coulis



5 Course Menu \$95

Le Menu

First Course

Soup du Jour

velvety soup

Second Course

Garden Pea Ravioli

garden pea, mint, kale, Parmesan crust, brown butter, Alberta morel

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

Nougat Glacé - fruit confit, almonds, pistachio, hazelnut, fruit coulis



