

Menu du Chef

4 course menu

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



Le Menu

First Course

Wild Mushroom Velouté

velvety soup

Second Course (choice of):

Alberta Heirloom Beet Salad

Alberta heirloom beets, frisée, arugula, lettuce, goat cheese,
roasted garlic vinaigrette

or

Deep Sea Scallop Ceviche

citrus vinaigrette

Third Course (choice of):

Le Steak

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

or

Pan Seared Duck Breast

potato gratin, Alberta carrot & mushroom fricassée, honey balsamic jus

or

Pan Seared Wild Salmon

lemongrass velouté, leek, potato, zucchini

Fourth Course (choice of):

Chocolate Marquise

crème anglaise, caramel

or

Nougat Glacé

fruit confit, almonds, pistachio, hazelnut, fruit coulis

Menu du Chef
5 course menu



Le Menu

First Course

Wild Mushroom Velouté

velvety soup

Second Course

Butternut Squash & Kabocha Pumkin Ravioli

mixed mushroom fricassée, chestnut velouté, Parmesan

Third Course

Deep Sea Scallop Ceviche

citrus vinaigrette

Fourth Course (choice of):

Le Steak

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

or

Pan Seared Duck Breast

potato gratin, Alberta carrot & mushroom fricassée, honey balsamic jus

or

Pan Seared Wild Salmon

lemongrass velouté, leek, potato, zucchini

Fifth Course (choice of):

Chocolate Marquise

crème anglaise, caramel

or

Nougat Glacé

fruit confit, almonds, pistachio, hazelnut, fruit coulis