

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

**4 Course Menu \$85**

*Le Menu*

**First Course:**

**Soup Du Jour**

velvety soup

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**Second Course (choice of):**

**Four Cheeses Ravioli**

Parmesan, goat cheese, Gruyère, Gouda, ginger tomato velouté,  
arugula pesto, hazelnut

or

**Deep Sea Scallop Ceviche**

citrus vinaigrette

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**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)

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**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

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**Second Course**

**Four Cheeses Ravioli**

Parmesan, goat cheese, Gruyère, Gouda, ginger tomato velouté,  
arugula pesto, hazelnut

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**Third Course**

**Deep Sea Scallop Ceviche**

citrus vinaigrette

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**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)

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**Fifth Course (choice of):**

**Chocolate Marquise** - espresso coulis, caramel

or

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

