

*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):

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, 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

Butternut Squash & Kabocha Pumpkin 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, 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

