

DINNER - WINTER 2012

\$66

MIXED SALAD GREENS

Served with miso & wasabi dressing & tomatoes

Or

Swiss onion

ALBERTA BEEF TENDERLOIN

Chick pea fries, sautéed mushrooms and Dianne sauce

Or

Pan seared Halibut

With a black bean hummus and falafel

CHOCOLATE CAKE

With pudding and dulce de Leche ice-cream

Or

Fresh seasonal fruit plate

\$68

MIXED SALAD GREENS

Served with a miso & wasabi dressing & tomato

Or

Butter chicken flatbread

With arugula and a chili yoghurt

Or

Snapper and potato soup

ALBERTA BEEF TENDERLOIN

Chick pea fries, sautéed mushrooms and Dianne sauce

Or

Pork chop

Squished grapes, green onion and soy basted

Or

Miso glazed giant prawn

With black rice and ginger beurre blanc

ARNOLD PALMER BRULEE

Earl Gray tea and fresh lemon

Or

Chocolate cake

With pudding and dulce de Leche ice-cream

Or

Fresh seasonal fruit plate

\$73

BOAR BACON WRAPPED SCALLOPS

Sea asparagus and oyster mushrooms fried with walnut plum vinaigrette

Or

Wieners and beans

Toulouse style duck sausage and a white bean cassoulet

Or

Salad of romaine lettuce

Tossed in a creamy garlic egg dressing and bacon

ALBERTA BEEF TENDERLOIN

Chick pea fries, sautéed mushrooms and Dianne sauce

Or

Red curried Chilean sea bass

With gingered greens, ricotta dumplings and a light chili oil

Or

Mustard and herb crusted lamb loin

With leek risotto and a pomegranate red wine sauce

PEANUT BUTTER CHEESECAKE

Served in a chocolate cup with peanut sauce

Or

Banana, Kahlua & pecan bread pudding

Served with caramel & Kahlua sauce

Or

Fresh seasonal fruit plate

\$76

BOAR BACON WRAPPED SCALLOPS

Sea asparagus and oyster mushrooms fried with walnut plum vinaigrette

Or

Dover sole

With a gruyere gougere and pureed chanterelles

Or

Pork belly and baby beet

Served with roasted pear, walnuts and arugula

ALBERTA BEEF TENDERLOIN

Chick pea fries, sautéed mushrooms and Dianne sauce

Or

Miso glazed giant prawn

With black rice and ginger buerre blanc

Or

Venison tenderloin

With potato cakes, baby beets, green beans and goat cheese

APPLE CARAMEL SOUFFLÉ

Served with cinnamon ice-cream and baby candy apple

Or

Chocolate cake

With pudding and dulce de Leche ice-cream ce

Or

Fresh seasonal fruit plate

DOVER SOLE

SWISS ONION

Served with caramel & Kahlua sauce

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We respectfully request the following:

- Thank you,
Shonn Oborowsky, Chef & Owner**

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