

Menu

CANADA TERRACE DINNER

AMUSE-BOUCHE ATLANTIC SALMON TARTARE

Hand-cut Atlantic salmon with lemon zest, cold-pressed canola oil, capers, and chives, served on a crisp rye wafer with crème fraîche

VEGETARIAN OPTION-ROASTED ROOT VEGETABLE TARTLET
Caramelized carrots and parsnips with thyme and shallots in a flaky pastry shell, finished with herb cream

FIRST COURSE PRAIRIE SPINACH SALAD

Fresh Baby Spinach Leaves Combined Crispy Thick-cut Canadian Bacon, Mushrooms Served with Buttermilk Dill Vinaigrette

MAIN COURSE ALBERTA BEEF STRIPLOIN WITH RED WINE JUS

Grilled Canadian beef striploin served with whipped Yukon Gold potatoes, roasted carrots, Brussels sprouts, and pearl onions

VEGETARIAN OPTION- STUFFED PEPPERS
Roasted mushrooms, squash, and parsnips wrapped in golden puff pastry, served with whipped Yukon Gold potatoes and roasted Brussels sprouts

DESSERT COURSE MAPLE PECAN TART

A delicate butter pastry shell filled with toasted Ontario pecans folded into a rich amber maple custard. Finished with vanilla bean crème fraîche, maple caramel drizzle, and a touch of sea salt

ALL DIETARY/VEGETARIAN REQUESTS MUST BE ADVISED AT TIME
OF PURCHASE TO AVOID DISAPPOINTMENT