

## Main Courses Suggested Menu

### **POULTRY**

#### **Supreme Chicken Breast**

Stuffed with Zucchini Blossom • Apricot and Chipotle Glaze

#### **Free Range Turkey Breast**

Sage Stuffing • Cranberry Compote • Pan Gravy

#### **Pheasant Supreme**

Stuffed with Wild Mushrooms • Amaretto Reduction • Gratin Potatoes

#### **Duck**

Slow Braised Duck Supreme • Orzo Custard • Champagne Reduction

#### **Roasted Chicken Breast**

Fresh Herbs • Scallop Potato • Cranberry Coulis

#### **Duck Confit**

Scallop Potato • Blood Orange Reduction

#### **Cornish Hen**

Canadian Maple Glaze • Half Cornish Hen • Macaroni and Aged Gruyere Cheese • Caramelized Onion Reduction

#### **Seared Squab Breast**

Star Anise and Fennel Barley • Orange Marmalade • Squab Demi-Glaze

**MAIN COURSE** continued...

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**SEAFOOD**

**Grilled Sea Bass**

Orange Glazed • Risotto • Fennel Confit

**Lobster Trio**

Butter Braised Lobster • Lobster ravioli • Brown Lobster Butter

**Seared Ahi Tuna**

Pan Seared • Black and White Sesame Seed Crusted • Tomato and Avocado Salad • Balsamic Reduction

**Seared Halibut**

Shaved Fennel • Blood Orange Reduction • Saffron Risotto

**Seared Black Bass**

Caramelized Beet • Cilantro Risotto

**Monkfish Piccata**

Caperberries • Parsley Foam • Lemon Emulsion

**Orange Poached Sockeye Salmon**

Orange Reduction • Fresh Herbs

**Sockeye Salmon Wellington**

Braised Savoy Cabbage • Foie Gras Emulsion • Fresh Black Truffle

**Red Snapper**

Sautéed Red Snapper • Cilantro Oil • Roasted Cherry Tomato • Roasted Pearl Onions

**Black Bass**

Red Lentils • Blood Orange Confit • Curry Oil • Caramelized Parsnips

**Seared Halibut**

Orzo Custard • Smoked Bacon • Olives • Capers • Tomato Sauce

**MAIN COURSE** continued...

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**BEEF**

**Roast Beef**

Grainy Mustard and Garlic Crust • Merlot Reduction

**Slowly Braised Beef Brisket**

Mushroom Gravy • Dijon Mustard • Bourbon Marinated

**Fillet Mignon**

Truffle Mashed Potato • Caramelized Onions • Red Wine Reduction

**Alberta Beef Tenderloin**

Blue Cheese Sauce • Roasted Beets • Potato Croquette

**Veal Chop**

Sherry Reduction • Truffle Mashed Potato

**Kobe Beef Rib Eye**

Buttermilk Mashed Potato • Roasted Cipollini Onions • Pinot Noir Reduction • Horseradish Cream

**MAIN COURSE** continued...

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**PORK**

**Crispy Loin of Kurobuta Pork**

Red Wine-Glazed Cabbage • Apple Relish • Walnut Brown Butter

**Kurobuta Pork Belly**

Slow Braised • Pineapple Gastrique • Black Bean Relish

**GAME**

**Venison**

Roasted Venison Loin • Sweet Onion • Wilted Greens • Merlot Reduction

**Rack of Wild Boar**

Porcini Risotto • Roasted Shallot Reduction • Roasted Chanterelle Mushrooms

**Rack Of Lamb**

Green Lentils • Rosemary Reduction • Roasted Oyster Mushrooms

**Bison Tenderloin**

Baby Roasted Potatoes • Caramelized Baby Carrots • Cabernet-Sauvignon Reduction

**VEGETARIAN**

**Vegetarian Lasagna**

Tomato Sauce • Mozzarella Cheese

**Grilled Bell Pepper**

Rice • Sautéed Spinach • Corn • Caramelized Onion • Swiss Cheese

**Wild Mushroom**

Mushroom Ravioli • Grilled Cremini • Sauté Oyster Mushroom • Shaved Truffle • Parmesan Fondue

**Spinach Quiche**

Caramelized Onion • Baby Green Salad

**Penne Pasta**

Roasted Vegetables • Tomato Sauce • Fresh Herbs

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we accommodate any dietarian restrictions.

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