

## First Course

*Spicy bulgar salad Mediterranean style, lemon-chili honey, fresh fruit, assorted cheeses and marinated olives served with oven baked crostini and assorted breads.*

## Second Course

*Shrimp and sea scallops served with a slaw of apple, carrots, fennel, celery root and cilantro. Garnished with crispy calamari and dressed with a citrus basil vinaigrette.*

*or*

*Bruleed sliced goat cheese served with a rice paper basket full of field greens dressed in a pommery vinaigrette with Bartlett pears.*

*or*

*Moroccan spiced beef wrapped in puff pastry with ricotta, wilted baby spinach, sautéed mushroom and crispy prosciutto served with Mediterranean chutney.*

## Third Course

*Citrus and Pomegranate Sorbet*

## Fourth Course

*An 12oz certified angus strip loin dressed with a truffled peppercorn veal demi glace. Served with sweet potato mash and seasonal vegetables.*

*or*

*Prosciutto wrapped chicken supreme stuffed with smoked gouda and chorizo. Topped with a roast chicken demi-glace and served with sweet potato mash and seasonal vegetables.*

*or*

*Roasted sweet peppers, eggplant and grilled polenta, layered with fresh basil over a smoked tomato reduction.*

*or*

*Oven baked Black Cod served with tomato confit vinaigrette and basil oil on a bed of fluffy sweet potato mash. Garnished with crispy heirloom carrots & beets*

*or*

*Two 4oz tender Alberta lamb loin chops, grilled to order and finished with a Sage reduction. Served on a bed of sweet potatoe mash with seasonal vegetables.*

## Fifth Course

*Chocolate Lava Cake with Raspberry Compote and Mixed Fresh Berries.*

*or*

*Chai Tea Crème Brulée*

*or*

*Pistachio & Pomegranate Ice Cream Cake*

*Please notify your server if you have any food allergies or dietary concerns.*