



CONFERENCE SET DINNER

CHEF · RANDY DUPUIS

SOUPS

Cauliflower and Preserved Lemon
Leek and Potato
Pear and Parsnip
Broccoli and Balderson Cheddar
Cream of Tomato with Basil and Parmesan
Shrimp Bisque
Roasted Beet with Sour Cream and Caraway Crouton

SALADS

Pillar and Post Buttermilk Romaine Salad
Vine Ripened Tomato, Red Onion, Asiago, Balsamic Vinegar
and Extra Virgin Olive Oil
Baby Mixed Greens with Sunflower Seeds, Dried Cherries and
Raspberry Vinaigrette
Asian Mixed Greens with Scallions Wonton Chip and Sesame Vinaigrette
Roasted Mushroom Salad with Arugula, Preserved Lemon and Goats Cheese
Vinaigrette

APPETIZERS

Classic Shrimp Cocktail
Goats Cheese Soufflé with Peach Chutney and Micro Greens
V.Q.A Poached Pear with Cambazola, Walnut Crustini and Blonde Frisee
Smoked Comfort Cream with Baby Arugula, Beet Vinaigrette and Sunflower Seeds
Pernod and Garlic Butter Escargot Baked with Puffed Pastry

3 course meal included with conference package. \$50.00 per person for non-package guests. For an additional entrée selection, an \$6.00 per person, per entree surcharge will apply. Maximum of three entrée choices. Place cards must be provided indicating meal choices. Final numbers for entrée choices are due one week in advance. Served in the Cannery Restaurant or private room (based on availability) Prices are subject to taxes and gratuities. Prices are in effect from May 1, 2010 until April 30, 2011.



ENTRÉES

Sun Dried Tomato Mascarpone Stuffed Chicken Supreme,
Risotto Croquette, Patty Pan Squash and Sweet Pea Puree

Pesto Crusted Chicken Supreme, Red Skin Potato and Goat's Cheese
Galette with Julienne Root Vegetables

Slow Roasted AAA Prime Rib, Garlic Whipped Potatoes, Green Top Carrots,
Broccoli and Red Wine Jus

Beef Tenderloin, Horseradish Rosti, Haricot Vert and Truffled Mushroom Ragout

Grilled Beef Striploin, Roasted and Smashed Mini White Potatoes with Truffle Pesto,
Green Top Carrots and Portabella

Baked Atlantic Salmon, Roasted Vine Tomato, Spaghetti Squash, Steamed
Asparagus and Beurre Blanc

Chilean Sea Bass with Celeriac Rosti, Julienne Vegetables and Chardonnay
Butter Broth

Grilled Vegetable "Lasagna" with Tomato Coulis and Basil Oil
(Vegetarian)

DESSERTS

New York Style Blueberry Cheese Cake

Opera Slice

Pecan Turtle Cheese Cake

Truffle Cake

Tiramisu

Coffee and Tea

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