



## SELECT A LA CARTE MENU- MENU #2

EXECUTIVE CHEF · MARC LYONS

This three course menu is included in the Conference Package.

Appetizer & Entrée (One Choice), Dessert (Pastry Chef's Selection)

**Non-Package Guests:** \$57.00 per person

**\*\* To allow your Guests to make their own choices on the night of your Dinner a \$10.00 additional surcharge will apply for each Package Guest.**

**\*\*Non-Package Guests:** \$65.00 per person for choice on the night

### APPETIZERS

#### Lobster Bisque

Crème Fraiche, Brandy Gastrique

~ or ~

#### Caesar Salad

Hearts of Romaine, Focaccia Crouton, Crisp Bacon, Creamy Dressing

~ or ~

#### Creamy Risotto

Caramelized Mushrooms, Arugula, Truffle Essence

### ENTRÉES

#### Roasted AAA Alberta Beef

Olive Oil Mashed Potatoes, Café au Lait Sauce

~ or ~

#### Crisp Skin Chicken Breast

Herb Roasted Finger Potatoes, Jus Gras

~ or ~

#### Potato Gnocchi

Butter Fried Scallop and Ice Shrimp, White Wine Cream Sauce

~ or ~

#### Seasonal Vegetarian Creation

### DESSERT

**Our Pastry Chef's Select Dessert of the Day**

*Coffee and Tea Service*

**All prices subject to taxes and gratuities.  
Prices in effect until April 30, 2021**