

SELECT A LA CARTE MENU #2

EXECUTIVE CHEF · ANDREW LOFT

OFFERED MONDAY, WEDNESDAY, FRIDAY

This menu is included in the Conference Package.

Non-Package Guests: \$75.00 per person

(For groups under 35, Guests can order their choices on the night of the dinner)

*(For groups over 35 and up to 45, please pre-select the same appetizer for all
– choice of entrée on night)*



APPETIZERS

Creamy Sunchoke Soup

Focaccia Crouton, Paprika Scented Oil

~ or ~

Classic Caesar Salad

Bacon, Parmesan, Croutons

~ or ~

Mussels

White Wine Steamed PEI Mussels, Confit Tomato, Roasted Garlic

ENTRÉES

Braised Beef Brisket

Confit Garlic Pomme Puree, Seasonal Vegetables, Herb Jus

~ or ~

Maple Glazed Pork Chop

Parmesan Pomme Puree, Seasonal Vegetables, Triple Crunch Jus

~ or ~

Pan Seared Rainbow Trout

Lyonnaise New Potato Hash, Locally Farmed Vegetables, Yuzu Gastrique

~ or ~

Chef's Seasonal Vegetarian Creation

DESSERT

Seasonal Selection from the Pastry Kitchen

Coffee and Tea Service

All prices subject to taxes and gratuities.