



# DINNER

## THREE COURSE PLATED DINNER

Served with dinner rolls and butter. One soup or salad selection One main selection One starch selection One dessert selection

### SOUP

**BUTTERNUT SQUASH BISQUE**

Roasted butternut, cinnamon, rosemary cream

**CREAM OF MUSHROOM**

Wild mushrooms, cream, crushed pepper

**SUMMER GAZPACHO – COLD SOUP**

Cucumber, green tomatoes, mint, lemon juice

**CREAM OF SEARED TOMATO**

Thyme, tarragon, basil, cream

### SALAD

**CAPRESE**

Bocconcini cheese, heirloom tomatoes, balsamic glaze, basil

**GREENS AND GOAT CHEESE**

Mixed greens, strawberry, toasted almonds, balsamic glaze, goat cheese.

**GREEK**

Feta cheese, cucumbers, Greek dressing tomatoes, olives, bell peppers, onions

**CAESAR**

Smoked Caesar dressing, garlic croutons, parmesan crisp, romaine lettuce

### STARCH

**RICE PILAF****TRUFFLE RISOTTO****BABY ROASTED POTATOES****SAFFRON PEA PILAF**

### MAIN Includes chef's medley of vegetables

**CHICKEN SUPREME**

6oz. Chicken breast, basil tomato sauce

**TENDERLOIN 5OZ**

4oz. Alberta Beef, red wine au jus, steak spice

**SEARED SALMON 6OZ**

Pacific Salmon, coconut sauce

**THREE CHEESE RAVIOLI**

Saffron cream sauce, parmesan cheese

### DESSERT

**SEASONAL CHEESECAKE**

Graham cookie, cream cheese & fresh fruit glaze

**BLUEBERRY LEMON TART**

Lemon custards with fresh blueberries

