

Indigenous Inspired Menu

Choice of one starter:

Smoked duck carpaccio with arugula, roasted pine nuts and apple vinaigrette

OR

Roasted beet salad on a bed of greens and maple black currant dressing

Entrees:

Cheddar and watercress stuffed chicken breast with herb bomb

Sweet potato pave and seasonal vegetables

OR

Cedar baked salmon with juniper and birch syrup glaze

Wild rice pilaf and seasonal vegetables

OR

Cinnamon and rosemary crusted beef striploin, pan jus

Sweet potato pave and seasonal vegetables

Vegetarian option: Corn and squash chowder served in a cheese gougiers

Choice of one dessert:

Bannock biscuit with berries and bay leaf and vanilla ice cream

OR

Individual tarte tatin, soft caramelized apple on puff pastry
candy bacon garnish

\$80 per person

Taxes 13% HST and gratuities 18% are not included