



## \$75 Menu

### *First*

#### SOUP

(to be determined)

### *Second* (choice of)

#### ICEBERG WEDGE SALAD

with bacon, cherry tomatoes, scallions  
& blue cheese dressing

or

#### LOBSTER GNOCCHI

mixed with peas, carrots & shellfish butter  
sauce

or

#### SEARED SCALLOPS

served with a bed of arugula, frisee, sliced  
apples, hazelnuts dressed with sherry &  
truffle vinaigrette

### *Third* (choice of)

#### CRISPY CRACKLIN CHICKEN

On scallion mashed potatoes, buttered  
carrots & white wine chicken jus

or

#### ALBERTA BEEF TENDERLOIN

served with roasted baby potatoes, arugula  
salad & bordelaise sauce

or

#### ATLANTIC SALMON

on a bed of savoy cabbage, potatoes, bacon  
& watercress and finished with whole grain  
mustard butter sauce

### *Dessert* (choice of)

#### WARM GINGERBREAD CAKE

drizzled with *famous grouse* butterscotch  
sauce & topped with vanilla gelato

or

#### VANILLA BEAN CRÈME BRULÉE

with lavender shortbread

*Chef Kevin Turner*