

spa cottage dinner experience

APPETIZERS (choice of two items per group)

duck and grapes

pan seared duck breast served rare with a citrus reduction, accompanied with a pine nut and grape salad

bruschetta

grilled artisan bread topped with best of season vegetable topping

or

lime and coriander dressed sweet potato finished with garlic crème fraîche and pecorino cheese

giant ravioli

tender pulled beef stuffing finished with truffled mushrooms and red wine reduction

or

filled with best of season vegetables and ricotta cheese, finished with herb olive oil

stuffed caprese

seasonal tomato filled with balsamic and basil dressed bocconcini finished with crispy shallots and arugula

pot sticker, family style

steamed best of season vegetable dumplings, pan seared and accompanied by yellow pepper coulis

ste. anne's panzanella

marinated tomato and roasted pepper salad with savoury popcorn croutons, garnished with balsamic reduction and lemon

beet and feta

mat of roasted heirloom beets, local feta cheese dressed with truffled honey on frisée and arugula

ENTRÉES (choice of one item, groups of 8 or more may select two)

All entrées are accompanied by the best seasonal items out of our gardens or from our neighbours. Items marked with an asterisk are served family style on platters.

chicken supreme

pan seared herb and mustard marinated chicken, served with a pan jus

chicken roulade*

whole boneless chicken stuffed with macerated fruit and herbs served with a white wine reduction

salmon loin

pan seared crispy salmon, served with citrus reduction and compound butter

aioli crusted salmon*

long loin rubbed with citrus and dijon aioli over bed of cucumber, garnished with capers and house pickles

stuffed whitefish

roasted white fish stuffed with crab and lemon, accompanied by tarragon beurre blanc

beef short ribs

coffee and cocoa rubbed beef with a red wine reduction

slow roasted beef*

thin sliced and served with red wine demi, garnished with charred onion and blistered tomato

sirloin steak

herb and garlic marinated, pan seared, served with charred shallot and red wine demi

truffled lentils

herb and lentil medallions served with truffled white bean sauce

stuffed yam

baked in the skin and stuffed with chèvre and chili tamari glazed almonds

vegetable strudel*

crispy phyllo wrapped grilled vegetables and a lentil chickpea pâté, served with sweet and spicy tomato chutney

STARCH (choice of one item per group)

roasted pepper polenta

seared medallion of herb and red pepper polenta

red skinned potato

new potato dressed with olive oil, lemon and parsley chiffonade

maple sweet potato

pan seared medallions glazed with maple syrup and white wine

risotto milanese

cooked with saffron broth, finished with green peas and grana padano cheese

tri-coloured dauphinoise

beet, sweet and yukon gold scalloped potatoes

DESSERT (choice of two desserts per group)

cheesecake

soft, fresh and creamy traditional cheesecake on a layer of tasty vanilla cake crust

crème brûlée

seasonally flavoured rich and creamy crème brûlée

chocolate coconut bar

delicious layers of coconut and chocolate on a walnut, oats and cocoa powder base

upside down cake

moist and full of flavour, this classic dessert has a rich caramelized fruit surface

Please return all of your choices to your sales advisor no less than two weeks prior to your arrival. Thank you.