

GIVE INTO

Soup:

Mini mushroom cappuccino with vine
tomato Carpaccio on herb crisp,
Parmesan feather, basil oil drizzle

Or

Salad:

Baby herbs, greens & sprouts with roasted
apples & blackberries, local cider vinai-
grette

Entrée:

Pan seared Ontario crisp skin chicken,
Brie & roasted red pepper risotto, market
vegetables, natural reductions

Or

Seared Alberta beef sirloin medallions,
crushed potatoes with caramelized onions
& rosemary,
Roasted parsnips & grilled baby carrots,
cabernet jus

chefs choice vegetarian
available by request

Dessert:

Sangria two ways:
Red Sangria ice with white sangria gel,
fresh berries & citrus cookie twist

