



****Private Dining - Dinner Menu #1****

Served with warm baguette and whipped butter

First Course

(Please select one)

Soup Du Jour

Chef's selection

Petite Mesclun Salad

Cucumbers, plum tomatoes and house vinaigrette

Second Course

(Please select one)

Grilled Steak Frites

Maitre d'hôtel butter and pommes frites

Chicken a la Paillard

Grilled chicken breast, roasted potatoes, vegetable du jour and mushroom sauce

Herb Crusted Whitefish

Sauté spinach, pommes puree and lemon caper sauce

Third Course

(Please select one)

Seasonal Sorbets

Wild berries and whipped cream

Chocolate Mousse

Raspberry coulis

Coffee and tea service

\$56.95 per person

(Not including soft drinks \$3pp, 20% gratuity and taxes)

Wine Service

Chardonnay, L. Latour, \$65 per bottle

Pinot Noir, L. Latour, \$65 per bottle

Cabernet Sauvignon, Zaha, \$65 per bottle

