



FIRST COURSE

French Onion Consommé with sourdough gruyere toast

Salt Roasted Beet & Goat Cheese Pave with Artichoke Vinaigrette

SECOND COURSE

(CHOICE OF ONE:)

Alberta Beef Tenderloin
with Buttermilk Potato Cake & Horseradish Demi-Glace
Pan-Seared Duck Breast
with Cranberry Rhubarb Glaze & Sage Barley Pilaf
Citrus Herb Pickerel Green Pea Risotto
with Arugula Pesto

THIRD COURSE

Chocolate Raspberry Panna Cotta

Please be aware that our kitchen is not completely gluten free.