



New Years Eve 2009
4 Course Feature Dinners

.....Choice of Appetizers.....

Carrot and Tarragon Bisque

Smoked Salmon and Smoked Tuna

Smoked salmon and tuna filled with cream cheese, flavored with dill and served with a brandy cocktail sauce.

Arugula Salad

Fresh arugula topped with teardrop tomatoes, yellow peppers, red onions, fresh toasted croutons and served with a tarragon blueberry vinaigrette.

Baked Figs Roquefort

*Fresh figs, topped with a blue cheese, brie, and procciuutto
Oven baked and served with a pineapple and chili dip.*

.....Crabapple Sorbet.....

.....Choice of Main Course.....

5 oz. Filet and Prawns \$52.95

Beef tenderloin wrapped in bacon, grilled to your liking with a bordelaise, served with a prawn skewer marinated in garlic, ginger and olive oil.

Buffalo Tenderloin Huckleberry \$56.95

6 oz wine wrapped in double smoked bacon, grilled to your liking and served with a red wine, mixed herb and wild huckleberry sauce.

Holiday Chicken Supreme \$49.95

Chicken Breast filled with dried apricots, cranberries, blueberries and cream cheese, baked and served with a Saskatoon berry and red wine sauce.

Polynesian Sea Bass \$56.95

Topped with a macadamia nut crust, baked, and served on a banana curry sauce

Lobster Ravioli \$45.95

*Handmade lobster ravioli and Shitake mushrooms served with
with brandy and white wine flavored Newburg sauce.*

....And For Dessert your choice of....

Frozen Chocolate Grand Marnier Soufflé
Black Current Crème Brulee

Glass of Champagne ~\$7.25

