



4 COURSE DINNER

MENU

APPETIZERS

Roasted Pemberton beet salad finished with feta cheese
toasted pumpkin seeds and a balsamic drizzle
and
Caramelized onion desk finished with the maple Crème fraîche

ENTRÉE

Fondue

Traditional cheese fondue with Emmental cheese, Gruyere and Kirsch
served with grilled garlic baguette, grilled vegetables, cauliflower, broccoli
assorted rainbow nugget potatoes, chorizo sausage, BC natural beef steak,
peppered salami and fresh mushrooms

OR

Steak or Salmon

BC natural beef grilled New York steak served with garlic whipped potatoes,
assorted grilled vegetables finished with a red wine demi-glaze

Wild BC Salmon grilled and served with saffron sauce, topped with tomato
avocado salsa

DESSERT

Chocolate fondue with a delicious mix of fruits