

Day One

Veloute of Roasted Red Pepper Soup

Spinach Salad with Sliced Smoked Venison

Shrimp Baptiste

Sautéed Jumbo Prawns in Garlic Butter with a Celery & Pernod Sauce

Roast 1/2 Duck a L'Orange

Oven Roasted with Rosemary and Honey, draped in a rich Brandy and Orange Sauce

Stuffed Filet of Pork "De Noven"

*Canadian Back Bacon and Swiss Cheese rolled in a
Filet of Pork accompanied by a creamy Wild Mushroom Sauce*

Beef Medallions "Duo"

Two Beef Tenderloins flamed with Brandy and each with their own sauces of Mustard and Pepper

Chocolate-Raspberry Mousse Parfait

Day Two

Veloute of Roasted Red Pepper Soup

Spinach Salad with Sliced Smoked Venison

Shrimp Baptiste

Sautéed Jumbo Prawns in Garlic Butter with a Celery & Pernod Sauce

Roast 1/2 Duck a L'Orange

Oven Roasted with Rosemary and Honey, draped in a rich Brandy and Orange Sauce

Stuffed Filet of Pork "De Noven"

*Canadian Back Bacon and Swiss Cheese rolled in a fillet of Pork
accompanied by a creamy Wild Mushroom Sauce*

Beef Medallions "Duo"

Two Beef Tenderloins flamed with Brandy and each with their own sauces of Mustard and Pepper

Chocolate-Raspberry Mousse Parfait

Day Three

Cream of Mushroom & Wild Rice Soup

Pepper Trio Salad

Filet of Halibut

Poached in white wine, served smothered in Herbed Tomato and Chopped Vegetable Sauce

Fettuccine "Celestine"

*Jumbo Prawns, Scallops & Calamari sautéed in
Parsley Butter mingled with Homemade Fettuccine and Garlic Mushrooms*

Breast of Pheasant

*Oven Roasted to perfection, draped with a Sour
Cream and White Wine Sauce*

New York Dijonais

Pan-fried New York stuffed with Pommery Mustard accompanied by a Red Wine Marrow Sauce

Cocoa Crêpes with Espresso Creme and Hazelnut Brittle