



# FABULICIOUS DINNER MENU

CHEF ANDREW DYMOND  
SOUS CHEFS STEVE MCCREADIE & JILL ST. AMOUR  
*'Using the finest local and regional ingredients'*

## FIRST COURSE

Harvest Minestrone Soup  
Smoky Ham, Shaved Parmesan & White Truffle Oil

~ or ~

Romaine Heart Salad  
Warm Roquefort, Shallot & Rosemary Maple Cream

## MAIN COURSE

Pan Seared Filet of Arctic Char  
Ginger Roasted Squash, Buttered Wild Mushrooms  
Warm Edamame & Heirloom Tomato Vinaigrette

~ or ~

Goat's Cheese Crusted Alberta Beef Tenderloin  
Sage Boulangere Potato, French Onion Jus

## DESSERT

White Chocolate Crème Brulee with Coffee Cream

~ or ~

English Toffee Pudding with Warm Caramel

Coffee or Tea

\$35.00 per person

Price subject to taxes and gratuities. Available in Escabeche Restaurant from  
November 19th, 2009 until November 23rd, 2009