

~ Top of the Chateau ~

Cheek to Cheek Cocktail



Charcuterie Platter for Two

a seasonal sampling of regional fare



Two Piccolos of Prosecco di Conegliano



Charbroiled Alberta AAA Striploin

five peppercorn and wild mushroom sauce, trio of mashed potatoes

or

Fresh Seasonal Catch of the day

or

Sturgeon River Free Range Supreme of Chicken

herb roasted breast with duck fat roasted potatoes, fresh seasonal vegetables and lemon thyme jus



Chocolate Pave

milk and white chocolate mousse, tropical cremeux and tanzanian chocolate ganache

or

Mango Cheesecake

baked cheesecake with pistachio streusel, caramelized pineapple and vanilla bean cream



*A*fterwards, relax and enjoy your choice of Specialty Coffee

La Ronde

Kahlua, Brandy and Dark Cacao topped with Whipped Cream

or

After Dark

Sambuca, Bailey's and Kahlua with Whipped Cream and Chocolate Shavings