



## ***Mount Bourgeau Dinner Menu***

*4 Courses*

### ***Starter***

*Bacon Wrapped Pan seared sea scallop*

*or*

*Lamb Chop with Balsamic reduction*

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### ***Salad***

*Medley of Tender Mixed Greens with Carrots and Cucumbers  
tossed in a Mango Vinaigrette*

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### ***Entrée***

***Roasted Alberta AAA Prime Rib – 8oz***

*with a Red Wine demi-glaze Sauce*

*Served with Garlic Mashed Potatoes & Seasonal Vegetables*

*or*

***Fresh Grilled Salmon – 6 oz***

*topped with an Olive Apricot White Wine Reduction*

*Served with Tabouli & Warm Ratatouille*

*or*

***Pan Seared Maple Miso Duck Breast – 8 oz***

*Served with Wild Rice and Seasonal Vegetables*

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### ***Dessert***

*Tiramisu*

*Coffee or Tea*

***\$40.00 per person***

*Group choice of one starter and individual entrée choices must accompany final rooming list.*

*Please add 15% gratuity and 5% GST to above prices.*

*Menus and prices subject to change without notice. Prices and menus will be confirmed at time of booking.*