

Château Louis Hotel

Crown Suite Menus 2015

Menu # 1

Grilled Chicken and Pineapple Skewers

Mango Salsa

Romaine Hearts

with artichokes, prosciutto and asiago

fresh herb vinaigrette

Fillet of Arctic Char

Simmered in white wine, garlic and basil

with cold water scallops & prawns

Steamed Jasmine Rice

Medley of Seasonal Vegetables

Carrot Cake

With cinnamon pecan cream cheese icing

Coffee / tea

\$46.00

Prices are exclusive of 16% gratuity and GST

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Menu # 2

Cream of Spinach & Butternut Squash Soup

Shaved asiago cheese

Roma Tomato Salad

with mini bocconcini

roast garlic vinaigrette

Roast Striploin of Canada Gold Beef

Sautéed wild mushrooms, red wine reduction

Herb Croquette Potatoes

Medley of Seasonal Vegetables

Chilled Grand Marnier Soufflé

Fresh orange cream

Coffee / tea

\$47.00

Prices are exclusive of 16% gratuity and GST

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Menu # 3

Lobster Bisque

Baked in puff pastry

Spinach Salad

With diced Roma tomatoes & toasted pinenuts,

Sun dried tomato vinaigrette

Alberta Lamb Rack

basted with grainy mustard and served with cranberry chutney

Sautéed Potatoes with mushrooms

Medley of Season Vegetables

Chocolate Hazelnut Mousse Torte

White chocolate syrup

Coffee / tea

\$ 58.00

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Menu # 4

Jumbo Prawns

With roasted fennel, tomatoes & caramelized onions

Spring Mix Salad

With dried figs, cranberries & apricots

Sweet onion vinaigrette

Supreme of Chicken

filled with wild mushrooms

vermouth cream sauce

Barley Risotto with pine nuts and herbs

Medley of Seasonal Vegetables

Mixed Berry Panna Cotta

Honey orange panna cotta with berry sauce

Coffee / tea

\$46.00

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Menu # 5

Veal and Pistachio Terrine

with Saskatoon berry sauce

Cream of Chicken and Asparagus Soup

with toasted pinenuts

Butter Lettuce Salad

garnished with shrimp, fennel and tomatoes,

fresh basil vinaigrette

Tenderloin of Alberta Beef

wrapped in a shiitake mushroom crust

Williams Potatoes

Medley of Seasonal Vegetables

Red Fruit Tiramisu

Fresh raspberries & strawberries with coffee lady fingers and mascarpone mousse

Coffee / tea

\$57.00

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