

Château Louis Hotel

Crown Suite Menus 2019

Menu # 1

Antipasto Plate

*Abruzzo & Mortadella sausage with provolone cheese,
olives & marinated artichokes*

Butter Lettuce Salad

*with quinoa, roasted pecans & apple slices
honey cream dressing*

Fillet of Organic West Coast Chinook Salmon

*Simmered in white wine, garlic, basil and cream
with cold water scallops & prawns*

Steamed Jasmine Rice

Medley of Seasonal Vegetables

Carrot Cake

With pecans, cream cheese icing

Coffee / tea

\$49.95

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

\$49.95

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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 Mixed Grill

Alberta Lamb Chop, Beef Tenderloin & Chicken Breast

Sautéed Potatoes with mushrooms

Medley of Season Vegetables

Chocolate Hazelnut Mousse Torte

White chocolate syrup

Coffee / tea

\$ 55.00

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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

Flourless Pina Colada Torte

Raspberry coulis

Coffee / tea

\$48.00

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Menu # 5

Graven Lox

Marinated salmon with horseradish cream

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

Bailey's Crème Brulé

Coffee / tea

\$59.95

Prices are exclusive of 16% gratuity and GST