

# *Château Louis Hotel*

## *Crown Suite Menus 2022*

### *Menu # 1*

#### *Cured Proscuitto*

*Roasted artichokes, pickled green beans & stuffed olives*

#### *Butter Lettuce Salad*

*with roasted pecans & apple slices*

*honey cream dressing*

#### *Fillet of Organic West Coast Salmon*

*Simmered in white wine, garlic, basil and cream*

*with cold water scallops & prawns*

*Steamed Jasmine Rice*

*Medley of Seasonal Vegetables*

#### *Mini Green Tea Pavlova*

*With fresh fruit & lavender cream*

*Coffee / tea*

*\$51.75*

*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 green beans, tuna & olives*

*Roast garlic vinaigrette*

*Roast Striploin of Alberta Beef*

*Sautéed wild mushrooms, red wine reduction*

*Herb Croquette Potatoes*

*Medley of Seasonal Vegetables*

*Triple Chocolate Mousse Parfait*

*Fresh orange cream*

*Coffee / tea*

*\$51.50*

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*Menu # 3*

*Lobster Bisque*

*Baked in puff pastry*

*Spinach Salad*

*With sundried tomatoes & mushrooms*

*Balsamic vinaigrette*

*Alberta Mixed Grill*

*Beef Tenderloin, Pork Tenderloin & Chicken Breast*

*Sautéed Potatoes with caramelized onions*

*Medley of Season Vegetables*

*Chocolate Hazelnut Mousse Torte*

*White chocolate syrup*

*Coffee / tea*

*\$ 57.00*

*Prices are exclusive of 16% gratuity and GST*

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### *Menu # 4*

#### *Jumbo Prawns*

*With roasted fennel, tomatoes & caramelized onions*

#### *Spring Mix Salad*

*With dried figs, cranberries & apricots*

*Sweet onion dressing*

#### *Supreme of Chicken*

*filled with wild mushrooms*

*vermouth cream sauce*

*Barley Risotto with pine nuts and herbs*

*Medley of Seasonal Vegetables*

#### *Pina Colada Torte*

*Raspberry coulis*

*Coffee / tea*

*\$49.50*

*Prices are exclusive of 16% gratuity and GST*

# *Château Louis Hotel*

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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*

*\$63.50*

*Prices are exclusive of 16% gratuity and GST*