

# *Château Louis Hotel*

## *Crown Suite Menus 2023*

### *Menu # 1*

#### ***Creamy of tomato and basil***

*With shaved asiago cheese*

#### ***Butter Lettuce Salad***

*with roasted pecans & dried apricot & cranberries*

*honey cream dressing*

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

*Simmered in white wine*

*prawn basil cream sauce*

*Steamed Jasmine Rice*

*Medley of Seasonal Vegetables*

#### ***Mini Green Tea Pavlova***

*With fresh fruit & lavender cream*

*Coffee / tea*

*\$53.75*

*Prices are exclusive of 16% gratuity and GST*

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### *Menu # 2*

#### ***Cream of wild mushroom***

*Truffle oil*

#### ***Spinach salad***

*with pickled beets, goat cheese & almonds*

*Raspberry vinaigrette*

#### ***Alberta mixed grill***

*Beef tenderloin, pork tenderloin & chicken breast*

*Sautéed Potatoes with caramelized onions*

*Medley of Seasonal Vegetables*

#### ***Berries cheesecake***

*Fresh coulis*

*Coffee / tea*

*\$55.50*

*Prices are exclusive of 16% gratuity and GST*

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*Menu # 3*

***Lobster Bisque***

*With scones*

***Italian spring mix greens***

*With prosciutto*

*Balsamic vinaigrette*

***Tenderloin of alberta beef***

*Madeira sauce*

*Croquette potato*

*Medley of Season Vegetables*

***Chocolate Hazelnut Torte***

*chocolate sauce*

*Coffee / tea*

*\$ 57.00*

*Prices are exclusive of 16% gratuity and GST*

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### *Menu # 4*

#### ***Butternut soup cream***

*With toasted pumpkin seeds*

#### ***Jumbo prawns***

*On roasted fennel, tomato*

*Cocktail sauce*

#### ***Supreme of Chicken***

*filled with wild mushrooms*

*vermouth cream sauce*

*three cheeses Risotto with herbs*

*Medley of Seasonal Vegetables*

#### ***Baileys crème brulee***

*Framboise coulis*

*Coffee / tea*

*\$51.50*

*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*

### ***tomato bocconcini salad***

*Fresh basil vinaigrette*

### ***Tenderloin of Alberta Beef***

*Chasseur sauce*

*Potato pont-neuf*

*Medley of Seasonal Vegetables*

### ***Carrot cake***

*Cream cheese icing*

*Coffee/tea*

*\$65.50*

*Prices are exclusive of 16% gratuity and GST*