

# New Year's Eve Dinner *in the Rockies*

## **COLD SELECTIONS**

### TUSCAN WINTER GREENS

Roasted Walnuts, dried cranberries, & grape tomatoes

### PRINCESS LOUISE CAESAR SALAD

Olive oil croutons

### ALBERTA ROCKIES PESTO SALAD

Baby shell pasta tossed in basil pesto

### EMERALD LAKE GREEK SALAD

Rich garden vegetables with lots of feta

### WILD ROSE VEGETABLE CRUDITIES'

Roasted garlic dipping sauce

## SNOW CAPPED MOUNTAINS OF INTERNATIONAL CHEESE SELECTION

### SHRIMP PYRAMID

Cocktail sauce

## WINTER SEASONAL FRUIT DISPLAY

## **HOT SELECTIONS**

### CLIFFS OF SLOW ROASTED TURKEY BREAST

A fine cranberry turkey jus

### THE 9TH DUKE OF SAGE AND SAVOURY STUFFING

Hand crafted Christmas stuffing

### SEASONAL FRESH VEGETABLE STIR-FRY

### DRIFTING SNOW MASHED POTATOES

Cream cheese whipped

### FRESH ATLANTIC SALMON

Shrimp & dill sauce

### CHEF ATTENDED ALBERTA BEEF CARVING STATION

Braised Alberta beef brisket & horseradish beef jus

## **ALBERTA ROCKIES DESSERT SELECTION**

STUNNING GLACIER CHOCOLATE CHRISTMAS LOGS

TOWERING PEAKS EGG NOG CHEESECAKE

MOUNTAIN LANDSCAPE RED VELVET CAKE

TOM WILSON BELGIUM CHOCOLATE BROWNIES

**\$38.95 Per Person • 1/2 Price Children 12 & under • Children 5 & under FREE**

**TAXES AND GRATUITIES NOT INCLUDED.**