

 LAKE LOUISE INN

# 2023

## NEW YEAR'S EVE IN THE ROCKIES



### *Cold Selection*

#### TUSCAN GREENS

Experience vibrant Spring Mix Salad adorned with candied pecans, sun-dried cranberries and grape tomatoes, evoking the rustic charm of Tuscany

#### ROMAINE HEARTS CAESAR SALAD

Indulge in Romaine Hearts accompanied by artisanal olive oil croutons for a perfect crunch and flavor combination

#### PESTO SALAD

Delight in the harmony of tender baby shell pasta elegantly coated with the rich essence of basil pesto

#### CLASSIC GREEK SALAD

Dive into Mediterranean flavors with a lush blend of garden vegetables and abundant feta

#### CRUDITÉS

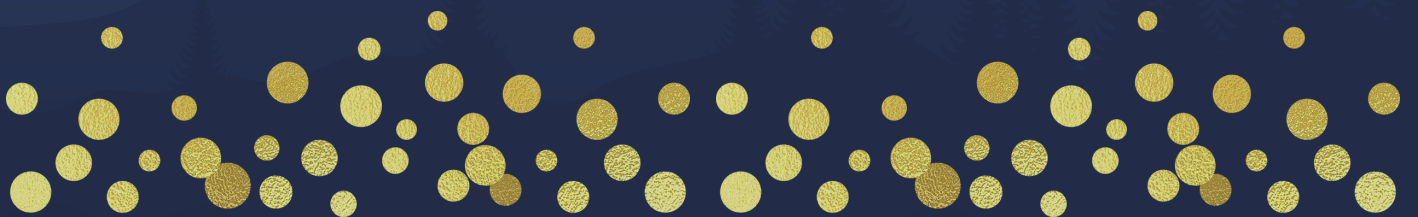
Delight in fresh vegetable crudités served with a velvety, homemade roasted garlic dipping sauce

#### INTERNATIONAL CHEESE SELECTION WITH FRESH FRUITS

Explore an international cheese journey paired with fresh, succulent fruit

#### COCKTAIL SHRIMP

Explore Delights with our cocktail shrimps, complete with a tempting cocktail sauce



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## NEW YEAR'S EVE IN THE ROCKIES



### *Hot Selection*

#### FRESH SLOW ROASTED TURKEY BREAST

Enjoy the holiday spirit with tender turkey breast and a fine cranberry jus

#### SAVORY SAGE STUFFING

Experience our hand-crafted savory sage stuffing

#### SEASONAL FRESH VEGETABLE STIR-FRY

Capture the season's essence with a colorful and flavorful vegetable stir-fry

#### WHITE TRUFFLE MASHED POTATOES

Creamy mashed potatoes with white truffle oil and aged parmesan elegance

#### FRESH ATLANTIC SALMON

Fresh Atlantic salmon in a rich creamy dill and shrimp sauce

#### ALBERTA BEEF BRISKET CARVING EXPERIENCE

Experience the mastery of our chef at the Alberta Beef Brisket carving station. Enjoy the succulent tenderness of a slow-braised brisket paired with a zesty horseradish beef jus

#### CHEF'S INSPIRED DESSERT ASSORTMENTS

Delight in a selection of desserts carefully curated to captivate your taste buds with a variety of flavors and textures

*\$55 per person*

*+ 5% GST*

