

Painters Hall

BISTRO

65\$ Prix Fix Menu

To Start

Puree of Winter Squash Soup, Nutmeg Foam

*Frisee Lettuce Salad, Double Smoked Bacon, Slow Cooked Free Range Egg,
Shaved Parmesan*

Tempura Prawns, Fennel Slaw, Sweet Chilli Aioli

Seared Quebec Foi Gras, Brioche, Cranberry Compote, Pink Peppercorn Jelly

Entrees

*Surf And Turf: Alberta beef Tenderloin with Lobster Ravioli,
Truffle Whipped Potato, Sauce Perigueux*

*Rye and Marjoram Crusted Rack of Lamb, Mushroom and Squash Risotto,
Red Wine Jus*

*Pan Seared B.C Halibut, Barley Pilaf, Rocket, Chorizo
Tomato Provencal*

Duck Confit with Braised Red Cabbage, Parsnip Puree, Sour Cherry Jus

To Finish

Gran Marnier Chocolate Truffle Torte, Vanilla Bean Ice Cream with Raspberry Coulis

Egg Nog and Spiced Rum Crème Brule

Christmas Trifle with Home Made Blueberry Jam, Sponge Cake and Chantilly Cream

Eat well ~ Drink well ~ Live Well