

Valentines

Sawridge Inn & Conference Center Fort Mac Murray

February 14th, 2012

Smok'n Hot Sturgeon

w/

Sunchoke Blini, Buddha's Hand Slaw & Finger Lime Emulsion

Or

Pomegranate Infused Mad Hatter Rabbit Confit

w/

Quinoa Kimchi Salad & Pickled Lotus Root

~~~~~

*With Love from With-in*

*Cast Iron Fried Foie Gras & Crispy Calf's Sweet Breads*

*Asian Pear & Spartan Apple Reduction*

Or

*Micro Greens Cuddled in a Tanned Brioche Heart*

w/

*Fresh Strawberry, Ivory Goat Cheese, Cinnamon Toasted Almonds*

*Pegasus Bay Riesling Champagne Vinaigrette*

~~~~~

Sorbet

Raspberry Tarragon

~~~~~

*Meat Me by the Sea...*

*Pine Nuts, Fresh Herbs & Peppered Boursin Cheese  
Trusted Beef Tenderloin & Malibu Rum Stewed Scallops Pot*

w/

*Nut Shiras Demi, Black Truffle & Aged White Cheddar Mash  
Chef's Vegetable*

Or

*Butter Me up...*

*Butter Poached Atlantic Lobster Claws & Colossal Shrimp*

w/

*Yellow Heirloom Tomato & Fennel Risotto, Lemon Vanilla Foam & Chef's Vegetable*

Or

*Breast off All...*

*Stuffed Blueberry & Fig Free Range Chicken Breast*

w/

*Yam Pave, Bourbon Demi & Chef's Vegetables*

~~~~~

Miso Horny Chocolate Stout Cake

w/

Miso Caramel & Chocolate Ganache w/ Mango Salsa

Or

Coconut Strawberry Kiss

w/

*Layers of Coconut Dacquoise, Strawberry, Rhubarb, and White Chocolate Mousse
Avocado Ice Cream*

Cheese Plate w/ Chutney's & Jelly's

\$160.00 per couple