

2019 Stargazing Buffet Menu August 11th

Pacific Smoked Salmon

Red onion, capers & fresh dill

Caesar Salad

Original dressing, grilled focaccia, parmesan cheese

Summer Greens

*Organic lettuce, arugula, cucumber, cherry tomatoes, berries
maple Dijon dressing*

Crudités & Flatbread Platter

Hummus & tzatziki

Charcuterie & Cheese

Blueberry chutney & pickled vegetables

Slow Cooked Prime Rib

AAA Alberta beef, red wine reduction au jus

Roast Pork Tenderloin

Teriyaki glaze, apple chutney

Roasted baby potatoes

Creamers potato, olive oil, garlic, fresh herbs

Vegetarian Stir-fry

Fried tofu, zucchinis, mushrooms, baby tomatoes, lemon, herbs

Vegetarian Pasta

Wild mushrooms, creamy pesto sauce

Dessert Buffet

Apple & lemon tart

Citrus tiramisu

Triple chocolate mousse

“Canada’s most elevated dining experience”

Eagle’s Eye Chef Christel Grenier

