

Beer and Wine Dinner Menu

EE Winter 19/20

Welcome reception 6pm

Assorted, meats, cheeses, accoutrements (food will be at stations, drinks butler style)
Cedar Creek Home Block Sparkling/Stanley Park Daytrip West Coast Lager

To Begin

Shrimp Vol au Vent

Puff pastry filled with savory shrimp chowder
Cedar Creek Block 5 Chardonnay/Stanley Park Trail Hopper IPA

Main Course

Elk Tenderloin

Roasted Elk tenderloin, horseradish remoulade, roasted truffle potatoes, butter
sautéed beets, baby carrots
Cedar Creek Desert Ridge Meritage/Stanley Park Layer Up Winter Wheat Ale

Dessert

Strawberry and pistachio parfait

Fresh strawberry, strawberry mousse, Grand Marnier, roasted pistachio crumbs, fresh
mint
Mission Hill Reserve Late Harvest Vidal/Stanley Park Hazy Pale Ale

“Canada’s most elevated dining experience.”

Eagle’s Eye Chef Christel Grenier