

# *La Chaumière Restaurant*

139 – 17<sup>th</sup> Avenue S.W., Calgary, AB T2S 0A1 Phone: (403) 228 5690 Fax: 228 4448

## **BANQUET MENU PROPOSALS**

### **Hors-d'oeuvre**

1 dozen Hot and Cold Hors-d'oeuvre	<b>30.50</b>
1 dozen Skewers: Chicken, Beef, Scallop or Prawn	<b>31.00</b>

### **Cold Appetizers**

House Pâté with Endive, Rosehip Cumberland Sauce	<b>11.50</b>
Seafood Terrine with Marinated Prawns, Remoulade Sauce	<b>12.50</b>
Tuna Tartare on Avocado with Micro-Greens	<b>16.50</b>
Lobster and Vegetable Compression, Truffle Vinaigrette	<b>16.00</b>
Ahi Tuna Carpaccio with Pickled Ginger, Black Bean Aioli	<b>16.50</b>
Prosciutto and Melon with Arugula	<b>12.50</b>
Beef Carpaccio with Bell Peppers and Potato Crisp	<b>13.50</b>

### **Hot Appetizers**

Gnocchi a la Romano with Fried Calamari and Tomato Fondue	<b>15.50</b>
Bison Short Rib on Pappardelle Pasta with Cherry Tomato Sauce	<b>15.50</b>
Jumbo Prawn with Artichoke Risotto	<b>16.50</b>
Pan Seared Scallop with a Chestnut and Ricotta Ravioli	<b>16.50</b>
Braised Portobello Cap Provençal and Pesto Flan	<b>14.50</b>
Duck Confit, Hotchkiss Greens and Cranberry Vin	<b>15.50</b>
Warm Vegetable and Gouda Phyllo Roll on Chickpea Purée	<b>14.50</b>

### **Soups**

Lobster Bisque	<b>8.00</b>
Manhattan Style Chowder	<b>8.00</b>
Wild Mushroom Bisque	<b>8.00</b>

Caramelized Cauliflower and Brie Velouté 7.75

**Salads**

Mixed Greens with Marinated Tomatoes, Balsamic Dressing 8.50

Butter Leaf Salad, Organic Tomatoes and Cranberry Champagne Vinaigrette 9.00

Romaine Leaves, Parmesan and Candied Pecans 8.50

Spinach, Bacon, Hard Boiled Egg and Dijon Vinaigrette 9.00

Marinated Asparagus with Organic Tomatoes 8.50

Fried Bocconcini on Butter Lettuce with Vegetable Salsa 10.50

Sliced Tomato and Bocconcini Salad with Fresh Basil 10.00

**Entrées**

Seared Halibut with Green Pea and Mint 29.00

Spring Salmon with Porcini Dust Beurre Blanc 27.50

Arctic Char with Pesto Beurre Blanc 28.00

Red Snapper with Sundried Tomato and Lemon Sauce 27.00

Lemon Sole Amandine 26.00

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Roasted Chicken Breast with Saffron Sauce 26.00

Duck Breast with Pomegranate Balsamic Glaze 29.50

Pheasant Breast Forester 30.00

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Elk Medallions with Cranberry Demi Glace 35.00

Veal Medallion with Crab and Asparagus, Hollandaise Sauce 31.50

Rack of Lamb with Porcini Sauce 33.50

Bison Entrecôte with Horseradish and Pink Peppercorn 35.00

Double Entrecôte with Peppercorn Sauce 28.50

Roasted Beef Tenderloin with Truffle Demi Glace 32.00

Pan Seared Veal Chop with Périgourdine Sauce 32.00

Medley of Grilled Vegetables with Olive Couscous 26.00

## Desserts

Trio of Fine Cheese	<b>12.00</b>
Selection of House-Made Ice Cream or Sorbet	<b>8.50</b>
Vanilla Ice Cream and Balsamic Strawberries	<b>9.50</b>
B52 Chocolate Terrine with White Chocolate Sauce	<b>9.50</b>
Seven Minute Soft Chocolate Cake, Vanilla Ice Cream	<b>10.00</b>
Trio of Crème Brûlée	<b>9.50</b>
Crème Caramel	<b>9.00</b>
Caramel Pot au Crème	<b>9.50</b>
Fresh Fruit Marinated with Champagne Sorbet	<b>9.50</b>

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