

WEDGEWOOD

HOTEL & SPA



*Bon Appétit Menu*

*Chicken Liver and Cognac Parfait*

*fig chutney, toasted brioche*

OR

*Roasted Beet and Farmhouse Chevre Salad*

*crisp apple, candied pecans, cider and walnut dressing*

OR

*Chefs Seasonal Soup Creation*



*Pan Seared British Columbia Coho Salmon*

*potato and lemon gnocchi, rapini, herb velouté*

OR

*Roasted Breast of Free Run Chicken*

*Gratin potato, sautéed spinach, tomato & tarragon Jus*

OR

*Woodland Mushroom and Soft Herb Risotto*

*celery root, padano cheese*



*Dessert Platter "Pour Deux"*

*Regular or Decaffeinated Coffee or Choice of Loose Leaf Tea*



*Executive Chef Lee Parsons*

*Menus are subject to change.*