

# WEDGEWOOD

HOTEL & SPA



## À L A C A R T E D I N N E R

*Please customize your three or four course menu by selecting one item per course.*

*If you would like to offer your guests a choice of additional entrées, please add a surcharge of \$7.50 per person for each addition.*

### SOUPS

<i>Oven-Roasted Vine Tomato &amp; Red Pepper Soup, Olive Tapenade Goat Cheese Croûte</i>	\$15
<i>Sweet Pea &amp; Tarragon Soup, Pacific Stripe Prawns</i>	\$15
<i>Leek &amp; Potato Soup, Sauté Woodland Mushrooms</i>	\$15
<i>Cream of Woodland Mushrooms, Chicken Dumpling, Truffle Chantilly</i>	\$15
<i>Chilled Melon Soup, Orange &amp; Ginger</i>	\$15
<i>Garden Vegetable Minestrone with Soft Herbs, Goat Cheese Ravioli</i>	\$15
<i>Chilled Yellow Gazpacho, Qualicum Beach Scallop Ceviche</i>	\$16
<i>Cream of Sweet Corn &amp; Crab Soup, Herb Croutons</i>	\$17
<i>Lobster Bisque with Cognac &amp; Tarragon Cream</i>	\$19

### SALADS

<i>Organic Seasonal Greens, Shaved Fennel, Vegetable Chips, Grain Mustard &amp; Tarragon Dressing</i>	\$13
<i>Salad of Baby Arugula, Watermelon &amp; Feta Cheese, Lemon Dressing</i>	\$14
<i>Baby Spinach, Chicory, Red Grapes, Anjou Pear &amp; Blue Cheese</i>	\$15
<i>Crisp Hearts of Romaine Salad, Classic Caesar Vinaigrette, Sourdough Croutons</i>	\$15
<i>Vine Tomato &amp; Mozzarella Salad, Basil Pesto Dressing</i>	\$15
<i>Roasted Organic Beets &amp; Goat Cheese Salad, Pecan and Cider Dressing</i>	\$15

### APPETIZERS

<i>Grilled Ahi Tuna Loin, Niçoise Garnish, Roasted Pepper Aioli</i>	\$17
<i>Grilled Maple Glazed Quail, Woodland Mushrooms, Micro Herb Salad</i>	\$18
<i>Applewood House Smoked Salmon, Traditional Garnish</i>	\$18
<i>Ballotine of Confit Duck &amp; Foie Gras, Beetroot &amp; Apple Chutney</i>	\$19
<i>Seared Qualicum Beach Scallops, Shaved Fennel &amp; Orange Salad, Cilantro Cream</i>	\$20
<i>Nova Scotia Lobster Salad, Avocado, Lemon &amp; Herb Dressing</i>	\$21

May-10

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## À LA CARTE DINNER

( c o n t i n u e d )

### VEGETARIAN & FISH ENTRÉES

<i>Caramelized Onion &amp; Tomato Tart</i> <i>Basil Oil, Aged Balsamic, Salt Spring Island Marcella Goat Cheese</i>	\$31
<i>Raviolis of Butternut Squash &amp; Ricotta</i> <i>Toasted Pine Nuts, Caponata, Crisp Sage</i>	\$31
<i>Seasonal Woodland Mushroom &amp; Celery Root Risotto</i> <i>Green Asparagus, Arugula Salad</i>	\$36
<i>Pan Seared Wild British Columbia Coho Salmon</i> <i>Green Asparagus, Crushed Peas, Golden Chanterelles, Gnocchi</i>	\$38
<i>Filet of Smoked Black Cod</i> <i>Olive &amp; Saffron Forked Potatoes, Roasted Fennel, Bouillabaisse Style Sauce</i>	\$38
<i>Grilled Filet of Queen Charlotte Halibut</i> <i>Sunchokes &amp; Garden Vegetables, Lobster &amp; Lemongrass Sauce</i>	\$40

### MEAT & FOWL ENTRÉES

<i>Roasted Breast of Organic Chicken</i> <i>Tarragon &amp; Potato Gnocchi, Preserved Lemon, Black Kalamata Olive Jus</i>	\$37
<i>Oven-Roasted Fraser Valley Duck</i> <i>Fondant Potato, French Beans, Cherry Sauce</i>	\$38
<i>Pot Roasted Breast of Guinea Hen</i> <i>Yukon Gold Potato &amp; Rosemary Galette, Savoy Cabbage, Bacon &amp; Onion Sauce</i>	\$38
<i>Roasted Strip Loin of Venison</i> <i>Savoury Mushroom Bread Pudding, Celery Root Purée, Juniper &amp; Thyme-Infused Jus</i>	\$44
<i>Grilled Alberta Beef Tenderloin</i> <i>Thyme Potato Rösti, Garden Vegetables, Black Pepper Jus</i>	\$46
<i>Roasted Rack of Lamb</i> <i>Gratin Potato, Ratatouille, Basil Scented Jus</i>	\$46

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## À L A C A R T E D I N N E R

( c o n t i n u e d )

### DESSERTS

<i>Apple &amp; Blackberry Crumble</i> <i>Caramel Ice Cream</i>	\$14
<i>Mascarpone &amp; Vanilla Cheesecake</i> <i>Macerated Strawberries</i>	\$14
<i>Glazed Lemon &amp; Lime Tart</i> <i>Lemongrass Sorbet</i>	\$14
<i>Classic Vanilla Crème Brûlée</i> <i>Shortbread Cookies</i>	\$14
<i>White Chocolate Mousse</i> <i>Red Berries &amp; Mint Sorbet</i>	\$14
<i>Dark Chocolate &amp; Hazelnut Fondant Cake</i> <i>Praline Ice Cream</i>	\$14
<i>Fine Apple Tart with Caramel Sauce</i> <i>Vanilla Ice Cream</i>	\$14
<i>Seasonal Berry Pudding</i> <i>Whipped Vanilla Mascarpone</i>	\$14
<i>Regular or Decaffeinated Coffee</i>	\$5.00 per person
<i>Loose Leaf Tea Selection</i>	\$5.00 per person

\*There is a minimum dinner charge of \$65.50 per person, excluding taxes & gratuities.

\*\*Dinner for less than 10 people is subject to an \$80.00 labour charge.

May-10

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## W E D G E W O O D   S I G N A T U R E   D I N N E R

*Cream of Woodland Mushrooms  
Truffle Chantilly*



*Herb Crusted Queen Charlotte Halibut  
Tomato Compote, Spring Pea Risotto, Garden Vegetables, White Wine Herb Velouté*

**Or**

*Pan Roasted Breast of Chicken  
Potato & Soft Herb Gnocchi, Garden Vegetables  
Woodland Mushroom & Tarragon Sauce*

**Or**

*Grilled Alberta "AAA" Beef Tenderloin  
Potato & Thyme Rösti, Herb Purée, Roasted Vegetables  
Red Wine Shallot Reduction*



*Summer Berry Pudding  
Whipped Mascarpone*

*Freshly Brewed Regular & Decaffeinated Coffee & Tea*

*Petit Fours*



*\$80.00 per person*

*We will require confirmed numbers for each Entrée 1 week prior to function.*

**Or**

*\$90.00 per person*

*Your guests may order choice of Entrée at dinner.*



*(Add 2<sup>nd</sup> Appetizer Option ~ \$5.00 per person)*

*Signature Wedgewood Salad  
Organic Leaves, Dried Cranberries, Pecan Nuts & Goat Cheese Salad, Lemon Dressing*

May-10

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