



# 20<sup>th</sup> Anniversary Dinner Menu

Friday 26<sup>th</sup> and Saturday 27<sup>th</sup> July 2024

❦ **Mise en Bouche & Sparkling Wine** ❦

## ❦ **Hors d'Oeuvres** ❦

Poached Foie Gras served with Chutney  
or  
Maritimes' Lobster Bisque  
or  
Leeks' Maki served with Vinaigrette

## ❦ **Main Courses** ❦

Grilled Lamb Chops served with a Mint sauce  
or  
Seafood Puff Pastry, Normandie sauce  
or  
Truffles' Spaghetti

## ❦ **Desserts** ❦

Ice Cream Nougat with Raspberry coulis  
or  
Pastry Choux with Pralines'cream