




THE  
VERMILLION  
ROOM

*3-Course Dinner*

*Starter*

BISTRO SALAD

torn herbs, cucumber, radish, tomato,  
crispy shallot, Champagne vinaigrette   


OR

FRENCH ONION SOUP

grass-fed beef bone broth, sweet onions,  
baguette croutons, cave-aged gruyère

*Mains*

BRAISED ALBERTA BEEF SHORT RIB 7oz

whipped potato, English peas, pearl onion,  
carrot, mushroom, persillade, demi-glace 

OR

ORGANIC CHINOOK SALMON

brown butter almonds, green beans, lemon, sauce suprême 


OR

ROASTED CHICKEN BREAST

maitake mushrooms, fingerling potatoes, sauce chasseur  

OR

GNOCCHI

spring vegetables, pistou, cream, grana padano  


*Dessert*

LEMON TART

vanilla crèmeux, lemon crisp 

OR

CHOCOLATE GÂTEAU

dark chocolate cake, sour cherry, vanilla cream 






THE  
VERMILLION  
ROOM

*3-Course Dinner*

95 per person


*Starter*

BISTRO SALAD

torn herbs, cucumber, radish, tomato,  
crispy shallot, Champagne vinaigrette   

*Mains*

BRAISED ALBERTA BEEF SHORT RIB 7oz

whipped potato, English pea, pearl onion, carrot,  
mushroom, persilade, demi-glace 



OR

ORGANIC CHINOOK SALMON

brown butter almonds, green beans, lemon, sauce suprême 


OR

GNOCCHI

spring vegetables, pistou, cream, grana padano  

*Dessert*

CHOCOLATE GÂTEAU

dark chocolate cake, sour cherry, vanilla cream 





THE  
VERMILLION  
ROOM

*Family-Style Menu*

120 per person

*First Course*

COCKTAIL PRAWNS



citrus-poached prawns, lemon, cocktail sauce  

CHEESE & CHARCUTERIE BOARD


premium dried and cured meats, local and Québec cheeses, seasonal preserves

*Main*


ALBERTA BEEF STRIPLOIN

flaked salt, natural jus  

ORGANIC CHINOOK SALMON

brown butter almonds, green beans, lemon, sauce suprême 

ROASTED HALF CHICKEN

sauce chasseur, fine herbs  


*Sides*

TRUFFLE PASTA


duxelles cream, grana padano 

ROASTED ASPARAGUS   

BISTRO SALAD

torn herbs, cucumber, radish, tomato, crispy shallot,  
Champagne vinaigrette   

POMME PURÉE

chives   

*Dessert*

LEMON TART

vanilla crèmeux, lemon crisp 

CHOCOLATE GÂTEAU

dark chocolate cake, sour cherry, vanilla cream  



THE  
VERMILLION  
ROOM

*Reception Menu*

*Stations*

(Priced per person)

GRAZING TABLE

premium cured meats, spreads, marinated olives,  
pickled vegetables, mustard, breads & crackers | 22

HARVEST TABLE

selection of artisan French & Canadian cheeses & dried fruit,  
nuts, jam, chutneys, honey, breads & crackers | 22

PREMIUM OCEANWISE SEAFOOD

chilled Canadian & global seafood, poached prawns,  
snow crab legs, marinated mussels and clams, scallop crudo | 35

DESSERT TABLE

selection of profiteroles & house lemon tart | 16

*Hot Canapes*

(Priced per dozen)

ROASTED SCALLOPS

double smoked bacon, cauliflower, Okanagan pear vinaigrette | 94

LE PETITE CHEESEBURGERS

mini signature cheeseburgers, tallow onions, iceberg lettuce,  
pickles, tomato | 84

OCTOPUS

charred, cured egg yolk, sauce niçoise | 90

ALBERTA MUSHROOM TART

cave-aged gruyère mornay, chives | 74

ALBERTA BEEF SHORTRIB CROQUETTES

oka cheese, French onion aioli | 84

*Cold Canapes*

(Priced per dozen)

TUNA CRUDO

sauce vierge, capers, fine herbs, cold pressed canola | 90

BEEF TARTAR

tomato aioli, cornichons, shallots, capers, pickled mustard,  
potato chips | 90

POACHED LOBSTER

endive, lobster aioli, torn herbs, tomato, Champagne vinaigrette | 96

TOMATO TARTINE

sourdough crostini, capers, cucumber, flaked salt, torn herbs | 74

GOUGÈRE

triple cream brie, chives, truffle granola | 76

