

Le Beaujolais Cuisine is here again!

“No need to leave Thea’s House for the evening”

Please note:

We require a minimum of 6 guests to be signed up 24 hours in advance for these dinners to be offered.

This summer we will be offering you the following dinners at 6:30 pm

Dishes with *gf are gluten-free

Sunday

“A Touch of Le Beaujolais & Bistro Café De Paris”

Please select your menu choices in the morning during Breakfast service.

3 Course Dinner - Individual Tables

Pear and Brie Salad

Spring greens with honey Champagne vinaigrette, caramelized pecans and dried cranberries *gf

Baked Escargots with Garlic Butter

Smoked Salmon Carpaccio

capers, red onions, Parma flakes, served with toasted crostini

Maple glazed B.C. Salmon Fillet

Steamed asparagus and Pilaf rice *gf

Rocky Mountain Elk Osso Bucco

Braised elk shank with vegetables and mashed potatoes *gf

Duck à l’Orange

Crispy duck leg confit, orange Sauce, vegetables and Pilaf rice *gf

Grand Marnier Crêpes

with Vanilla Ice Cream

\$ 55.00

Wednesday

“When the Swiss Alps meet the Rockies”

Please select your entree choice in the morning during Breakfast service.

4 Courses – One Table

Charcuterie Board

Bündnerfleisch, coppa, chimney salami sticks, double smoked bacon,
pickled vegetables, Dijon mustard

Mixed Salad

“Esther’s Interlaken Style” *gf

Barley Soup Grison Style

Albert’s Bündner Gerstensuppe

Traditional Cheese Fondue

or

Fondue “Bouguignonne”

Cubes of AAA Alberta Beef, cooked in hot oil accompanied with traditional sauces
supplement \$ 15.00

Swiss Mocha Ice Cream with Kirsch

\$ 70.00

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Thursday

“Rocky Mountain Cuisine - Family Style”

4 Course Dinner – One Table

Starters served while you mingle to get to know your other guests:

**Smoked Salmon, Charcuterie, Albert’s Beef Tartar
Baked Brie with Honey, Pecans and Dates**

Caesar Salad

**Barbecued AAA Alberta Beef Rib Eye Steak, Rack of Lamb Lollipops,
Western Bratwurst, Maple Plank Salmon,
Baked Potatoes, Roasted Vegetables, Sautéed Mushrooms and Baked Beans**

Apple Tart Tatin with Ice Cream

\$ 75.00

Saturday

“A Taste of Canada”

Six Course Tasting Menu – For years known as our Surprise Dinner



Nova Scotia Scallop Ceviche,
Pink Grapefruit, Mint and Avocado

Butter Poached Atlantic Lobster,
Leek Fondue and Vanilla Bisque

Broom Lake Duck Breast and Seared Quebec Foie Gras
Sweet Corn Blini and Port Sauce

Alberta Beef Strip Steak with B.C. Morels,
Market Vegetables and Yukon Rösti

Canadian Cheese Board
Quebec Bleu Bénédictin, Oka, Double Cream Brie,
Grapes & Pecans

Okanagan Raspberry Ballon
Prepared with raspberries, raspberry liquor and ice cream
\$ 95.00

All prices are per Person and are subject to applicable taxes.
A Gratuity of 15% will be added - US \$ exchange rate approximately 25%