

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

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

\$ 60.00

Thursday Dinner

“Rocky Mountain Cuisine – Family Style”

4 Course Dinner

Hors d’Oeuvres - Appetizers

Smoked Salmon Canapés, Charcuterie Board, Albert’s Beef Tartar

Baked Brie with Honey and Walnuts.

Appetizers are served while you mingle with our other guests.

Caesar Salad

Barbecued AAA Alberta Beef Rib Eye Steak

Rack of Lamb, Western Bratwurst

Maple Glazed B.C. Salmon Fillet

Yukon Gold Potatoes, Market Vegetables,

Green Peppercorn-Mushroom Sauce

Apple Tart

with Vanilla Ice Cream

\$ 75.00

Taxes & gratuities not included

Saturday Dinner

“A Taste of Canada”

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



Nova Scotia Scallop Ceviche

Pink Grapefruit, Avocado, Limes and Basil

Butter Poached Atlantic Lobster

Leek Fondue and Vanilla Bisque

Duo of Broom Lake Duck Breast and Quebec Foie Gras

Sweet Corn Galette and Port-Orange Sauce

AAA Alberta Beef Rib Eye with B.C. Morel Sauce

Market Vegetables and Yukon Roast Potatoes

Canadian Cheese Board

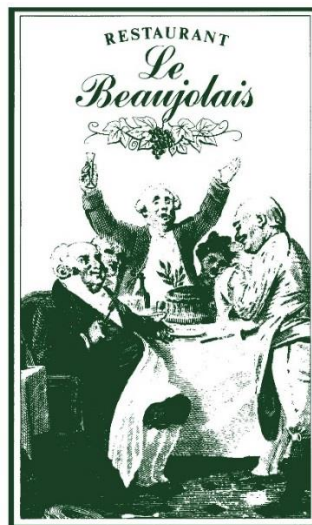
Double Crème Brie, Oka, Blue Castello, Grapes and Pecans

Okanagan Raspberry Ballon

Prepared with Raspberries, Raspberry Liquor and ice Cream

\$ 95.00

**Bon Appétit
Esther & Albert**



For Your Convenience

For Guests that choose to dine with us, you may bring your own beverages, or you may take some of our displayed wines and simply replace them the next day from our local liquor stores for your convenience, or talk to Albert.