



2020

D I N N E R M E N U



**ARC**  

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T H E . H O T E L

# Table D'Hôte

## DINNER MENU

Minimum 8 persons  
Pre-selection required for groups over 20 people  
Price per person per entrée selection  
Choice of three entrées, two desserts

### STARTERS

*Chef's Soup of the Moment*

OR

*Field Greens, Roasted Seeds, Radish,  
Cucumber Tomato, Smoked Dijon and Maple  
Vinaigrette*

### ENTREES

#### ORGANIC CHICKEN SUPREME

*Smoked Red Skin Potatoes, Seasonal  
Vegetable, Crispy Pancetta, Riesling Cream  
Sauce / 57*

#### SALMON

*Creamy Farro Risotto, Seasonal Vegetable,  
Tarragon and Truffle Spring Pea Sauce / 56*

#### WILD MUSHROOM RAVIOLI

*Heirloom Cherry Tomatoes, Sunflower Seeds,  
Parmesan, Truffle Cream / 54*

#### ROASTED ACORN SQUASH

*Sesame and Maple Marinated Tofu, Smoked  
Tomato Sauce, Red Quinoa (vegan) / 55*

#### NY STRIPLOIN

*Béarnaise, Bordelaise Sauce, Smoked Potato  
Puree, Asparagus, Leek Hay / 65*

#### BEEF TENDERLOIN 6OZ

*Béarnaise, Bordelaise Sauce, Smoked Potato  
Puree, Asparagus, Leek Hay / 82*

#### BC HALIBUT

*Beurre Blanc, Heirloom Potato Confit,  
Smoked Butternut Squash Puree, Seasonal  
Vegetables / 81*

#### ROASTED ACORN SQUASH

*Sesame and Maple marinated Tofu, Smoked  
Tomato Sauce, Red Quinoa (vegan) / 55*

#### BRAISED SHORT RIB

*Potato dauphinoise, seasonal vegetables,  
gremolata, au jus / 65*

Prices are Per Person (unless otherwise stated). Subject to 13% HST and 18% Gratuity.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness. If you have any concerns regarding food allergies, please alert your server prior to ordering. V- Vegetarian Dish

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## DESSERTS

### SWEET & SALTY CHOCOLATE TRUFFLE CAKE

*Berries, Pistachio Crème Anglaise*

OR

### FRESH CUT FRUIT

*Vanilla Crumble, Orange Crème Fraîche,  
Wildflower Honey*

OR

### DOLCE DE LECHE CHEESECAKE

*Salt Caramel, Chocolate Soil*

OR

### RASPBERRY TARTELETTE

*White Chocolate Honeycomb*



*Freshly Brewed Van Houtte Fair Trade Coffee & Selection of Tazo® Teas*

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C O N F E R E N C E   C A T E R I N G



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