

First Course

Porcini & Winter Barley Soup

Shiitake, Portobello and Porcini with Horseradish Cream

Or Walter's Basket

Baby Greens, Dried Cranberry and Apricot, Walnuts,
Blue Cheese, Maple Balsamic Vinaigrette, Sweet Potato Basket

Main Course

Slow Roasted Turkey

Savoury Dried Fruit Dressing, Pan Gravy, Cranberry Compote,
Roasted Garlic, Caramelized Shallot and Mashed Potato

Or Duet of B.C. Fish

Panko Golden Pan Fried B.C. Rockfish with Pineapple Cranberry Salsa
Long Line B.C. Salmon with Brown Sugar Maple Dijon Glaze
with Seven Grain Confetti Rice

Or Roasted Alberta Prime Beef

Stewed Forest Mushroom Sauce with Roasted Garlic
and Caramelized Shallot Mashed Potato

All main courses feature a selection of seasonal vegetables

To Finish

Scarlet Poached Pear Tart

Lemon Curd, Vanilla Laced Dried Fruit Mascarpone

Or Warm Chocolate Fondant Cake

Forty Creek Almond Ice Cream

Coffee Or Tea



SAWRIDGE INN
AND CONFERENCE CENTRE
JASPER