



Winter Group Dinner Menu

Appetizer Trio

(select 3)

- Warm Asiago cheesecake w/ candied walnut & radish shoots (*vegetarian*)
- Roasted local pumpkin, candied pecan & brie triangle (*vegetarian*)
- Slow roasted pastured pork belly bites w/ apple & cranberry relish
- House-made local pork chorizo meatball Arabiatta on organic sweet potato chip
- Pan seared, fennel dusted scallop w/ celeriac & green apple cream
- Foie gras bonbon w/ BC purple plum chutney

Starter

Wild mushroom bisque

OR

Honey roasted local carrots, carrot & fennel slaw, organic tri-colored quinoa & local honey, ginger & orange vinaigrette

Main Course

Polenta Gratin

Pan seared polenta baked w/ caramelized local onion, garden rosemary & Gorgonzola (*vegetarian*)

Wild SK Pike

Sautéed Northern pike fillet w/ white wine braised house bacon & sunchoke, local green pea pesto

Cool Springs Ranch Chicken

Garden rosemary stuffed chicken breast w/ organic du Puy lentil cassoulet & local buttercup squash puree

Steak Béarnaise

Grilled New York steak w/ sauce Béarnaise & parsnip fries

Dessert

Calories Famous Dessert Bar

In house menus change often based on seasons and ingredient availability.
Please email info@caloriesrestaurant.ca for current group dinner options and price quote.