

*the*  
**MARJORIE**

DINING ROOM

**DINNER**



**APPETIZERS**

**5:00 PM – 8:00 PM**

***Butternut Squash Soup***

*Crisp pancetta, mascarpone crème fraiche,  
pumpkin seed oil*

 ***Corn & Turmeric Soup***

*Sweet local corn, lemongrass & turmeric  
finished with pistachio oil*

***Baby Spinach Leaves***

*Handpicked baby spinach, pancetta crisp,  
shaved local hard gouda, sweet roasted garlic vinaigrette*

  ***Carpaccio of Local Beets***

*Thin sliced beets, pistachio nut vinaigrette,  
balsamic heritage greens*

  ***Vine Ripe Tomato Mozzarella Terrine***

*Compressed tomato, Alberta mozzarella,  
baby basil, canola oil, local micro greens*

 ***Dungeness Crab & Wonton Stack***

*Hand picked Dungeness crab, crisp wonton wafers,  
local micro greens, rice wine beet sauce*

 **ocean wise.** A SUSTAINABLE CHOICE

 VEGETARIAN

 REGIONAL



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**ENTRÉES**

**5:00 PM – 8:00 PM**

** Tomato & Butternut Squash Tenderloin**

*Pan seared tenderloin with, squash, tomato, fresh horseradish, chanterelle risotto, herb scented glaze*

** Free Range Chicken Breast**

*Seared chicken breast with morel mushrooms & local herbs, roast barley, wild Alberta huckleberry*

** Innisfail Rack of Lamb**

*Rosemary shallot marinated lamb, roast fingerling potatoes, birch glaze, Saskatoon berries*

** Wild Sockeye Salmon**

*Citrus poached west coast sockeye salmon, Poplar Bluff organic potatoes, avocado sabayon*

** Berkshire Pork Tenderloin**

*Chinook honey, crusted hazel nuts, bleeding yams*

** Wild Caught BC Ling Cod Fillet**

*Pan seared pacific cod, orange fennel salad, lobster mascarpone risotto, saffron broth*

** Wild Mushroom & Potato Pavé**

*Wild chanterelle mushroom, Yukon Gold potatoes, maple smoked tomato coulis, herb oil*

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**DESSERTS**

**5:00 PM – 8:00 PM**

***Berries + Sabayon***

*Fresh seasonal berries, elderflower sabayon*

***Crème Brûlée***

*Double cream from the farm,  
caramelized raw sugar, Madagascar vanilla*

***Lavender Almond Flan***

*Creamy custard, crisp tuiles, peach compote*

***Ice Cream & Sorbets***

*Selection of house made sorbet or ice cream*

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