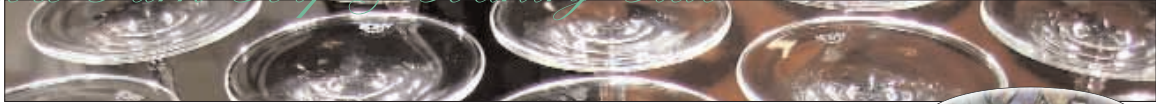


# Willow Park Golf & Country Club



## Dinner Plated Service

### ≈ STARTERS ≈

Local Field Greens \$7

*Pickled Beets, Herbed Oven Roasted Tomatoes, Chinook Honey Emulsion*

Tomato Feta & Cucumber Tower \$7

*with Olive Relish & Mâche Greens*

Hearts of Romaine \$8

*Sourdough Croutons, Lemon Roasted Garlic & Parmesan Dressing*

Seared Scallops \$8

*with a Soba Noodle Salad, Kumquat Chutney*

Roasted Hotchkiss Tomato & Parmesan Soup \$6

Portuguese Stone Soup \$6

### ≈ ENTRÉES ≈

Grilled Miso Soy Marinated Atlantic Salmon *with Chili Mango Chutney* \$24

Roasted Cumin Chilean Sea Bass *with Roma Tomato & Artichoke Relish* \$39

Lemon Pepper Crusted Winnipeg Pickerel *with Brown Butter & Fried Capers* \$23

Chicken Supreme stuffed *with Prosciutto wrapped Asparagus* \$25

Balsamic Marinated Pork Tenderloin *with Turkish Fig & Apricot Chutney* \$24

Seared Alberta AAA Beef Tenderloin *with Manchego Crust & Marsala Jus* \$39

Roasted Vegetable & Feta Phyllo Parcel *with Charred Tomato Relish* \$18

Mushroom, Roasted Red Pepper & Bean Curd *with Quinoa Pilaf* \$20

*All Above Entrees served with: Garden Fresh Asparagus & Baby Carrots.*

*Choice of Starch: Country Mashed Potatoes, Potatoes Gratin, Herb Roasted New Potatoes, Basmati Rice Pilaf*

### ≈ DESSERTS ≈

High Wood Crossing Farms Whole Wheat Carrot Cake *with vital Greens Farm cream cheese frosting, Caramel Walnut Ice Cream* \$8

Caribbean Rum Cake *with Banana Ice Cream & Spun Sugar* \$8

Toffee Custard Cheese Cake *with Partridge Berry Compote* \$8

Pistachio & Almond Baklava *with Chinook Honey Syrup* \$7

Strawberry Rhubarb Pie *with Vanilla Bean Anglaise* \$7

White Chocolate & Grande Marnier Crème Brûlée *with Brandy Snap Wafer* \$8