



CREEKSIDE ~ DINING

Banquet Dinner Menu

### **Hor d'oeuvres**

*(choose two)*

- PRAWNS MEUNIÈRE** 19 with butter, garlic, meyer lemon, vin blanc  
**SEA SCALLOPS** 20 seared day boat scallops, light saffron herb cream, puff pastry  
**AHI TUNA** 19 lightly peppered and grilled, horseradish, thyme sauce  
**TORTELLINI LA FORET** 18 porcini mushrooms, aged garlic, cream  
**LOBSTER TAIL** 38 poached cold water lobster, lime beurre blanc

### **Salade**

*(choose one)*

- LA FORET** 15 bay shrimp, GV farms Kookaburra spinach, shaved radicchio, red pepper vinaigrette  
**COUR de ROMAINE** 13 hearts of romaine, fresh chevre, toasted pumpkin seeds  
**SALADE FRANCAISE** 14 butter lettuce, marinated cucumber, shaved radish, mustard tarragon vinaigrette

### **Entrées**

*(choose two)*

- SALMON** 40 poached in chambord, port wine reduction  
**QUAIL** 44 roasted Canadian quail, huckleberry reduction  
**TOURNEDOS OF BEEF CHANTERELLE** 52 tenderloin medallions, golden chanterelle, ginger brandy  
**LINGUINE VEGETARIEN** 32 sautéed farmers market vegetables, olive oil, sun dried tomatoes  
**ELK** 66 roasted New Zealand loin, portobello cognac demi glaze reduction  
**POULET BALLONTINE** 38 Mary's organic chicken, porcini mushrooms, fresh garlic GV Farms sage, madeira reduction

### **Dessert**

- TRESOR de LA FORET** 16 per person, minimum of two orders  
dark chocolate torte, white chocolate mousse amaretto cheese cake and crème brûlée

wine pairing available upon request

### **A Votre Santé**

**Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

**As a courtesy to others, please turn off your cell phones.**

**Gratuity of 20% will be added to parties of 6 or more**