

PLEASE PICK YOUR FEATURE COURSE WITH TWO SIDES

Maple Hill Chicken \$42

dill gravy

Herb Crusted Prime Rib \$58

natural Jus

Organic Salmon \$41

sauce vierge

Braised Lamb Shank \$45

banyuls & hazelnut vinaigrette

Heritage Pork Chop \$44

grilled cherries

Alberta AAA Strip Steak \$45

garlic steak butter

Rainbow Trout \$41

salsa verde

SIDES

Truffle Potato Gratin

Charred Beets, Marash Pepper

Orzo Risotto

Broccolini, Harissa Butter

Whipped Yukon Potatoes

Green Beans, Brown Butter,

Salt Roasted Fingerlings

Almonds

Carrots Roasted with

Wild Mushrooms, Café au Lait

Honey & Thyme

* DISHES SUBJECT TO SEASONAL VARIATIONS

Contact catering@concordegroup.ca to book