



DENTONS



LONG TABLE DINNER MENU

Each place setting includes coffee or tea, and a milk or sourdough bun served with an assortment of flavoured butters.

Appetizer

OVEN ROASTED ITALIAN CENTRE HALLOUMI CHEESE

Lemon & Kale Persillade, Erdmann's Farm Sumac Scented Beet,
Strathcona Micro Spring Greens, Feta Crumbles, Beet, Jus Vinaigrette | V,GF



Main


BBQ CHARRED CANADIAN WAGYU BEEF STRIPLOIN

Braised Beef Cromesqui, Young Corn Cake, Sous Vide
Tomato, Spring Asparagus, Morel Mushroom, Périgord Jus

OR

BUTTER POACH SOUS VIDE PHEASANT BREAST

Pheasant Leg Roulade & Rissole, Potato Fondant, Roasted Beets,
Spring Asparagus, Madeira Sauce



Dessert

WILD BLUEBERRY / PRAIRIE SASKATOON BERRY CUSTARD FLAN

Southern Alberta Semolina Cream, Local Honey Ice Cream (contains fish gelatin)



*Kindly note that alternative meals (e.g., vegetarian, gluten-free, etc.) are available upon request.
Please contact development@youraga.ca for more information

Catered by Edmonton Convention Centre

