

MENUS

North American Festival of Wales 2016

Westin Calgary, Sept 1-4

THURSDAY PRE-CONCERT BUFFET

Crisp Kale, Toasted Pine Nuts, Currants and Parmigiano, Lemon Pepper Vinaigrette
Vine Ripe Tomato Panzanella Salad with Fresh Torn Basil

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Chicken Parmesan, Olives, Sundried Tomato and Anchovy Tapenade  
Creamy Mozzarella Agnolotti in a Zesty Basil Tomato Sauce  
Whole Grains & Rice Pilaf  
Market Vegetables, Extra Virgin Olive Oil

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Brownies, Blondies & Red Velvet Bites

FRIDAY GRAND BANQUET

Gull Valle Heirloom Tomato Gazpacho Fairwinds Farm Feta, Black Olive Salsa

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Alberta Braised Beef Short Rib Celeriac Pure & Garlic Spinach Wild Mushroom  
Bourguignon Sauce

OR

Pan Seared Lingcod with Lemon Balm Crust, Smoked Tomato Broth Wilted Kale, Chick  
Peas, Fingerling Potatoes Pickled Red Onion, Sweet Bell Pepper

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Passion Fruit Tart Brule Blueberry Cardamom Compote

SATURDAY PRE-CONCERT

Summer Field Greens, Cucumber, Grapes Tomato & Country Buttermilk Tarragon Dressing

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Seared 5 oz Filet of Atlantic Salmon, Fingerling, French Bean, Fennel Tomato & Tarragons  
Jam Anisette Beurre Blanc

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Warm Peach Oat Honey Crisp Vanilla Cream

SUNDAY INTERSESSION MEAL

Kale & Frisée Salad With Parmesan Crispy Bacon, Focaccia Croutons Lemon Caper
Vinaigrette

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Four Cheese Ravioli with Spinach & Roasted Free Range Chicken with Zesty Lemon Basil  
Pesto Sauce

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House Dark Chocolate Pudding & Salted Caramel Biscotti