

MADISON'S GRILL GROUP MENU COLLECTION

FOR 6 TO 24 GUESTS



**MADISON'S
GRILL**

CHOICE OF STARTER AND ENTRÉE, WITH DESSERT OF THE DAY

WITH SALMON 35

WITH CHICKEN FETTUCCINI 40

WITH SHORT RIB 45

FIRST COURSE

MADISON'S GREENS

arugula | roasted root vegetables | smoked gouda
maple balsamic vinaigrette

OR

SOUP OF THE DAY

daily creation | inspired by the season

SECOND COURSE

SEARED SALMON

ocean-wise certified atlantic salmon | lemon risotto | beet powder
burst grape tomato | citrus oil

OR

TRUFFLE MUSHROOM CHICKEN FETTUCCINI

grilled chicken | spinach | assorted mushrooms | parmigiano reggiano
truffle lemon alfredo sauce | toasted herb breadcrumbs

OR

SHORT RIB

alberta beef | creamy polenta | au jus reduction | house demi-glace
brown sugar carrots | smoked paprika green beans

THIRD COURSE

CHEF'S CHOICE DESSERT

daily creation | inspired by the season

CHOICE OF STARTER AND ENTRÉE, WITH DESSERT OF THE DAY

WITH PRE-SELECTION 55

WITHOUT PRE-SELECTION 65

PRE-SELECTION REQUIRES AT LEAST ONE WEEKS NOTICE, SAME MENU FOR ALL GUESTS

FIRST COURSE

MADISON'S GREENS

arugula | roasted root vegetables | smoked gouda
maple balsamic vinaigrette

SECOND COURSE

SEARED SALMON

ocean-wise certified atlantic salmon | lemon risotto | beet powder
burst grape tomato | citrus oil

OR

TRUFFLE MUSHROOM CHICKEN FETTUCCINI

grilled chicken | spinach | assorted mushrooms | parmigiano reggiano
truffle lemon alfredo sauce | toasted herb breadcrumbs

OR

SHORT RIB

alberta beef | creamy polenta | au jus reduction | house demi-glace
brown sugar carrots | smoked paprika green beans

THIRD COURSE

CHEF'S CHOICE DESSERT

daily creation | inspired by the season

PER PERSON 95

FIRST COURSE

AMUSE BOUCHE

daily creation | inspired by the season

SECOND COURSE

MADISON'S GREENS

arugula | roasted root vegetables | smoked gouda
maple balsamic vinaigrette

THIRD COURSE

TIGER PRAWNS PERNOD

tomato | garlic | white wine | pernod butter | crostini

FOURTH COURSE

PALETTE CLEANSER

daily creation | inspired by the season

FIFTH COURSE

SEARED SALMON

ocean-wise certified atlantic salmon | lemon risotto | beet powder
burst grape tomato | citrus oil

OR

TRUFFLE MUSHROOM CHICKEN FETTUCCINI

grilled chicken | spinach | assorted mushrooms | parmigiano reggiano
truffle lemon alfredo sauce | toasted herb breadcrumbs

OR

SHORT RIB

alberta beef | creamy polenta | au jus reduction | house demi-glace
brown sugar carrots | smoked paprika green beans

SIXTH COURSE

CRÈME BRÛLÉE

classic style | vanilla | caramelized sugar crust | fruit

OR

TARTE AU CITRON

lemon curd | fresh meringue | raspberry coulis