



**CLUB DE GOLF ELM RIDGE INC.
ELM RIDGE COUNTRY CLUB INC.**

TOURNAMENT MENU 2016

Smoked Duck in Cumberland sauce

Or

Tossed greens with Portneuf warm goat cheese, honey and fresh thyme glaze

Or

Fresh lettuce symphony with strawberries and caramelized pecans

Velouté crécy, scented with ginger and orange

Or

Leek Soup and parsnip Coconut flavored

Half-wing chicken breast with mushroom sauce \$47.00

Duck confit, barley risotto with sweet and sour citrus sauce \$50.00

Slow cooked prime rib of beef, Elm Ridge way \$52.00

Roasted rack of veal, Migneron de Baies St-Paul sauce \$54.00

Beef filet mignon with shallots and red wine sauce \$63.00

Oven roasted bison filet mignon, pulled braised beef parmentier with blueberry and black pepper sauce \$75.00

Palais Royal, with Grand Marnier English cream

Or

Arlequin cake served with coulis

Or

Raspberry mousse cake with fresh berries