



LeSoleil

**567 Hornby St
Vancouver, BC
V6C 2E8
(604) 632 – 3000**

Dinner Plated

Please Select from One of Two Available Dinner Formats:

A) Standard Menu

1 Selection per Course for all guests

*Menu price

B) Pre-Selected Choice Entree Menu

Each Guest Pre-Selects 1 of 3 Set Entrees *including 1 vegetarian.

A guest list with entree selection & place cards must be provided 3 business days prior.

*A surcharge of \$5 added to each entrée menu price

*Freshly Baked Assorted Breads, Coffee and a Selection of Tea are included
with menu consisting of a minimum of 3 courses*

STARTERS

Pacific Northwest Seafood Chowder, <i>BC Wild Salmon, Clams, Shrimp</i>	\$8.00
Vegetable Minestrone	\$8.00
Mushroom Bisque	\$8.00
Mulligatawny Soup	\$8.00
Roasted Fraser Valley Butternut Squash Soup	\$8.00
Tomato & Roasted Garlic Soup	\$8.00
Traditional Caesar Salad, <i>Pesto Parmesan Croutons</i>	\$9.00
Mixed Green Salad, <i>Chefs Dressing</i>	\$9.00
Spinach with Blue Cheese Salad, <i>Spinach, Pear & Blue Cheese</i>	\$10.00
Arugula Salad, <i>Mixed Berries, Nuts and Papaya Dressing</i>	\$10.00
Prawn Cocktail, <i>Tomato, Garlic, Ginger Root, Tabasco</i>	\$12.00
Smoked Salmon, <i>Capers, Red Onion, Olive Oil & Crème Fraiche</i>	\$9.00
Crab Cake, <i>Paprika Mayonnaise, Papaya- Mango Salsa</i>	\$9.00
Short Ribs on Spoons, <i>Tomato, Onions, Garlic, Celery</i>	\$10.00

*Prices are subject to change without notice, minimum numbers of 20 and
do not include applicable 18% service charge & 5% GST*



ENTRÉE

Pacific Halibut <i>Lime & Saffron Sauce, Spanish Rice, Seasonal Vegetables</i>	\$28.00
Pan-Fried Filet of Wild BC Salmon <i>Lemongrass Scented Basmati Rice, Pea Shoots, Lemon & Orange Sauce</i>	\$26.00
Fraser Valley Chicken Breast wrapped in Proscuitto <i>Yukon Gold Fondant Potato, Lime, Tomato Vierge</i>	\$24.00
Certified Angus 6 oz Beef Tenderloin <i>Truffle Bobs Ranch Shallots, Pinot Noir Glaze, Garlic Gratin Potatoes, Grilled Seasonal Vegetables</i>	\$32.00
Certified Angus Beef New York Steak 8 oz <i>Red Wine Rosemary Garlic Jus, Grana Padano Potato Gratin, Seasonal Vegetables</i>	\$29.00
Grilled Portobello Mushroom with Spinach and Feta Cheese	\$19.00

DESSERT

Chocolate Terrine, <i>Crème Anglaise</i>	\$9.00
Vanilla Bean - Ginger <i>Crème Brûlée</i>	\$9.00
Lemon Cheesecake, <i>Blueberry Compote</i>	\$9.00
Belgian Chocolate Cup, <i>Fresh Fruit</i>	\$9.00
Okanagan Apple Tart, <i>Whipped Cream</i>	\$9.00
Tiramisu Cake	\$9.00

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