



The Glenmore Inn
& Convention Centre

Wild West Lunch in the Garden Court Atrium

February 16, 2012
11:30am – 2:00pm

Wild boar rolled in cracked black and pink peppercorns, fresh garlic, rosemary and Dijon mustard. Roasted with Spanish onion rings and sharp brandy au jus. Big tusks and a bad attitude will get you in the Chef's oven every time.

Warmed wonderful elk stew with luscious red wine, pearl onions, fresh turnips, baby potatoes, carrots and spanked with sour cream. Made with T.L.C.

Frog legs and baby clams in garlic, white wine, and shallots over pasta with Romano cheese and blasted at 500 degrees until the cheese crackles. Oh so good!

Roasted tandoori potatoes touched with creamed yogurt.

Baked asparagus, zucchini and banana squash sprinkled with jalapeno cheese.

The last Game Buffet for the Season. Enjoy the fullest of flavours.

Chef R. Thomas

**\$15.95
Per Person**

For Reservations, Please Call 720-5288