

*Bon Appétit*

*“One cannot think well, love well, sleep well, if one has not dined well.”*

— Virginia Woolf



**DELMANOR**  
*Inspired Retirement Living™*



# *The Delmanor Experience*

Seasonally inspired gourmet meals are served in a beautifully appointed dining room, and prepared by talented Red Seal Chefs. Delmanor uses the freshest and highest quality ingredients. Naturally, special diets are accommodated and an optional à la carte menu, will satisfy the most discerning palette. Enjoy *The Delmanor Experience* with friends and family. Invite your guests to celebrate special occasions in the Private Dining Room or host your bridge club for dinner; all part of creating those moments that make dining at Delmanor a memorable experience.

## **CONTINENTAL BREAKFAST**

Assorted juices, coffee, tea, seasonal fruit, hot cereals, a selection of pastries, boiled eggs, cheeses, cold meats, and a variety of yogurt

## **SOUPS**

Grilled corn & fire roasted tomato bisque

## **SALADS**

Green mango, papaya & cucumber salad with Thai lemon grass dressing

## **LUNCH ENTRÉES**

Cilantro & lime grilled shrimp skewer served over a quinoa & green salad



Oven roasted turkey breast wrap with avocado & tomato, garlic mayonnaise, served with your choice of a garden fresh salad or sweet potato fries



Chef's daily sandwich creation & entrée salads are always available

## **DINNER ENTRÉES**

AAA grain fed 6oz. beef tenderloin with a merlot reduction, sautéed heirloom carrots, asparagus & duchess potatoes



Maple glazed Atlantic salmon with basmati pilaf, grilled tri-colour peppers & steamed broccoli

## **DESSERT**

Homemade bread pudding with walnuts, crème anglaise & whipped cream  
*or*  
Seasonal fresh fruit