ciel&bois
RETREAT LODGING

HAYLEY'S HOME COOKING

Our local host, Hayley, will cook a full day's meals for you and your guests.
Enjoy home-cooking away from home.

- First 5–9 guests: $119 per person per day
- Each additional guest: $79 per person per day
- Price includes 3 meals per day with appetizers and desserts
- Vegetarian, vegan, gluten, and nut-free options available for advanced orders

CONTINENTAL BREAKFAST*
INCLUDES ALL OF THE FOLLOWING:

- Homemade muffins
- Vanilla, almond, flax granola
- Organic vanilla yogurt
- Fresh fruit salad
- Artisanal fresh bread
- Montreal style sesame bagels
- Farm fresh eggs
  *self-serve



APPETIZERS & SNACKS
EXAMPLES INCLUDE:

- Gougère cheese puffs with gruyère cheese
- Vegetable crudité platter with hummus or yogurt, garlic and dill dips
- Cheese platter with fruits and nuts
- Smoked salmon on pumpernickel with dill, cream cheese, and red onions
- Roasted tomato and goat cheese tarts with caramelized onions

LUNCH
INCLUDES SOUP OF THE DAY AND HOMEMADE SOURDOUGH BREAD

- Sandwich platter
  - with assorted cold cuts, cheese, vegetables and spreads
- Vegetable quiche with mushrooms, onions, spinach and cheese
  - comes with mixed greens and homemade vinaigrette
- Traditional quiche lorraine
  - comes with mixed salad and homemade vinaigrette
- Grilled chicken caesar salad with garlic croutons

DINNER

- Roast dinner
  - choice of organic leg of lamb, heritage organic pork or organic chicken
  - served with garlic rosemary roasted potatoes, seasonal vegetables and salad
- Shepherd's pie
  - organic lamb mince, carrots, peas, onions, and corn
  - served with mixed greens salad
- Roasted eggplant, zucchini and shiitake mushroom casserole
  - with caramelized onions topped with filo pastry
  - served with mixed greens salad
- Chicken green curry with shallots, carrots, green beans and coconut milk
  - served with basmati rice and asian cabbage salad
- Mushroom, spinach, swiss cheese lasagna
  - served with mixed greens salad
- Sole Meuière with lemon butter sauce
  - served with potato/parsnip mash and seasonal vegetables

DESSERTS

- Seasonal fruit pies
  - apple, blueberry, or peach
  - served with vanilla ice cream
- Lemon meringue pie
- Maple, butterscotch meringue pie



- Cheesecake
  - topped with lemon curd and wild boreal blueberries
- Flourless chocolate cake
- Old fashioned ginger spice cake
- Oatmeal date cookies
- Chocolate chip cookies
- Pecan tarts