

# Dinner Soups



Our homestyle soups are prepared daily with homemade broth, infused with fresh garden herbs and spices offering each soup its own unique characteristic flavour. Our Specialty soups will enhance the elegance of any Dinner.

**Soups may be served in a Pumpernickel Bowl at an additional \$2.35 per person, plus applicable taxes and gratuity.**

**Butternut Squash and Ginger Bisque**  
garnished with Chives and a Fleuron

**Double Chicken Consommé "Quenelles"**  
garnished with Chicken Quenelles  
and Julienne of Carrot and Celery

**Vichyssoise**  
Chilled Leek and Potato Soup  
garnished with Garden Herbs and Crostini

**Button Mushroom and Wild Rice Soup**  
served with a Bouquet of Garden Herbs

**French Style Green Split Pea Soup**  
garnished with Tidbits of Smoked Ham and Bannock

**Roast Garlic and Tomato Bisque**  
garnished with Green Onions  
and a Grana Padano Cheese Straw

**Roasted Corn and Black Bean Soup**  
garnished with a Tortilla Crisp and Crispy Fried Leeks

**Sweet Potato and Pumpkin Bisque**  
with a Dollop of Sour Cream and Puff Pastry Crescent

**Cream of Mushroom Soup**  
with a Sourdough Crouton and Garden Herbs

**Old Fashioned Minestrone Soup**  
with Garden Fresh Vegetables and Herbs

**Beef Consommé au Xérès**  
Laced with Sherry and garnished with Julienne  
of Beef, Polished Barley and Root Vegetables

**Puree of Borscht Soup with Chorizo Sausage**  
garnished with Beet Chips

**Broccoli and Cheddar Soup**  
served with Garden Fresh Herbs

**Roasted Onion Soup**  
garnished with a Swiss Cheese Crostini

**Potato and Mushroom Bisque**  
garnished with a Sweet Potato Crisp and Chives

## Specialty Soups

**Saffron and Fennel Cream "Fruits de Mer"**  
with Grilled Scallops, Prawns and Salmon  
served with Crispy Onion and Bruschetta  
add \$5.40 per person

**Morel Soup with Julienne of Mesquite Smoked Chicken**  
garnished with Scallions and Mushroom Empanada  
add \$3.50

**Italian Cioppino**  
Seafood Broth flavoured with Tomatoes and Herbs,  
garnished with Poached Clams, Prawns,  
Grilled Whitefish and Bouquet Garni  
add \$4.90 per person

**New England Style Clam Chowder**  
served with a Bread Stick  
add \$2.75 per person

**Chilled Strawberry and Champagne Soup**  
with a Tuile Spoon and Fresh Berries  
add \$1.10 per person

**Bouillabaisse**  
Fisherman's Aromatic Broth flavoured with Saffron and a  
Reduction of Wine. Prepared with Shrimp, Mussels, Scallops,  
Cod, Herbs and Vegetable Brunoise  
add \$4.95 per person

## Winnipeg Convention Centre

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*All prices are subject  
to 7% P.S.T., 15% Gratuity  
Charge and 5% G.S.T.*