

Fall / Winter | West Coast - Plated - Menu A *\$45.00/guest

canapes

arancini

crisp risotto balls stuffed with provolone, sundried tomatoes & basil oil

cold smoked salmon with cucumber

cold smoked wild sockeye salmon on a crispy potato chip, pickled cucumber and red onion salad, caramelized lemon creme fraiche

wild mushrooms on "toast"

creamy wild mushrooms with a parmesan tuile on a crispy polenta square

artisan bread

mixed organic Terra Breads, with sea salt and butter

first - a choice of

celebration salad

a salad of 'Glorious Organics' greens (available from may-october only, butter lettuce during the rest of the year), radish, cherry tomatoes, cucumbers, zucchini, fennel, carrot, and a herb sherry vinaigrette

celeriac soup

creamy celery root soup with gruyere pastry & crispy bacon

main - a choice of

ling cod with clams

oven roasted line caught ling cod with kale and a sauce of clams, dry cured chorizo and cherry tomatoes, potatoes, marinated fennel salad

chicken with carrots

roasted maple hill farm chicken breast with a white wine & mushroom sauce, roasted baby potatoes & glazed heirloom carrots

dessert course

rich chocolate torte

rich chocolate cake, with gooseberry, hazelnuts, chocolate fudge cookie, chantilly cream, and candied orange peel

Add a cheese course for \$8.00/per guest

**We are happy to accomodate any food sensitivities or allergy requests, please contact us.

Fall / Winter | West Coast - Plated - Menu B *\$57.00/guest

canapes

arancini

crisp risotto balls stuffed with provolone and sundried tomatoes and basil oil

potato 'skins'

crispy baby yellow potato cups with creme fraiche, chive, & caviar

cold smoked salmon with cucumber

cold smoked wild sockeye salmon on a crispy potato chip, pickled cucumber and red onion salad, caramelized lemon creme fraiche

wild mushrooms on "toast"

creamy wild mushrooms with a parmesan tuile on a crispy polenta square

amuse

fresh oyster on the halfshell

freshly shucked Sawmill Bay Beach Oysters with nuoc cham & crispy shallots

artisan bread

mixed organic Terra Breads, with sea salt and butter

first - a choice of

mixed beets

an assortment of beets, roasted, shaved, chips, baby lettuce, salted pine nuts, cottage cheese, olive oil

chicken liver parfait

maple hill farm chicken liver parfait, vari-berry strawberry gelee, celery, dried raspberries, rye crumble

main - a choice of

salmon

wild roasted BC salmon, herb butter fingerling potatoes, brussel sprout leaves, warm grainy mustard vinaigrette, cucumber, horse-radish, and creme fraiche

duck breast with wild mushrooms

pan roasted 'Yarrow Meadow Farms' duck breast with cauliflower puree, pickled cauliflower & wild mushrooms

dessert course

lemon curd & pastry

tangy, lemon curd in a crisp pastry shell with bruleed meringue, fresh berries, dried fruits, and micro mint

Add a cheese course for \$8.00/per guest

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Fall / Winter | West Coast - Plated - Menu C *\$63.00/guest

canapes

cured albacore tuna

Granville Island's "Osake" kasu, sake, and soy cured albacore tuna on a rice crisp

arancini

crisp risotto balls stuffed with provolone and sundried tomatoes and basil oil

mini steak 'sandwich'

rare grilled ribeye steak on garlic toast with chimichurri sauce & crispy shallots

cold smoked salmon with cucumber

cold smoked wild sockeye salmon on a crispy potato chip, pickled cucumber and red onion salad, caramelized lemon creme fraiche

wild mushrooms on "toast"

creamy wild mushrooms with a parmesan tuile on a crispy polenta square

amuse

scallop crudo

raw "qualicum bay" scallops, tomato gel, radish

artisan bread

mixed organic Terra Breads, with sea salt and butter

first - a choice of

salmon 'salad'

sous vide salmon, pickled red onion, creme fraiche, caviar, rye crumb

roasted accorn squash with fennel

corriander roasted acorn squash, shaved fennel, lemon, olive oil, parsley & macedonian feta

main - a choice of

beef ribeye & cheek

rare 'Sterling Silver Beef' ribeye and braised cheek, potato puree, heirloom carrot, chimichurri

roasted halibut

oven roasted halibut with leek puree, tomato, potato, & crispy bacon

dessert course

strawberry mousse cake

light and airy strawberry mousse cake, peppered strawberries, pistachio crumble, dried berry wedges, candied straw tuile

Add a cheese course for \$8.00/per guest

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