

West Coast - Multi-Course Plated Menu - [3] Courses

canapes - seasonal selection of five [5]

A chef selection of five [5] seasonal canapes.

appetizer course - a choice of

fig and egg 'salad'

dried mission figs, baby arugula, toasted pine-nuts, boiled free-range egg, with a herb vinaigrette

duck terrine

housemade duck terrine, pear rosemary confiture, grainy mustard, cornichons, radish, baby greens with housemade fruit bread and baguette

yukon potato veloute

creamy yukon potato veloute (soup) with crispy chorizo chips, shaved manchengo, and finishing oil

corned beef

corned pemberton beef tongue, potato vinaigrette, cabbage, pickled golden beet

mixed beets

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

caprese salad

summer tomatoes, fresh buffalo mozzarella, sweet basil, with a balsamic vinaigrette, maldon sea salt and fresh cracked pepper

seared scallop

seared Qualicum Bay scallops with a spinach, wild mushrooms and barley sautee, crispy pancetta, with a cherry tomato vinaigrette

main course - a choice of

summer gnocchi

handmade ricotta gnocchi with zucchini, cherry tomatoes, pesto, white wine, and shaved grana padano cheese

albacore tuna 'nicoise'

grilled albacore tuna, roasted summer tomato aioli, green beans, black olive potato pave, with boiled hens egg

salmon

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

buttermilk chicken

buttermilk infused 'Farm Crest' chicken breast, crispy confit chicken leg potato cake, green beans, wild mushroom cream sauce, and micro greens

pemberton striploin

roasted 'Pemberton Meadows' new york cut striploin, roasted garlic potato puree, stilton jus, garlic brown sugar carrots, with crispy leeks

[sweets cont....](#)

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sweet plate - a choice of

crisp lemon tart

tangy, lemon curd in a crisp pastry shell with bruleed meringue

sticky toffee pudding

classic moist date cake with toffee and brandy sauce, chantilly cream

rich chocolate torte

rich chocolate cake, with raspberry, chantilly cream, and candied orange peel