

Al Fresco - Family Style Menus - Spring / Summer [A] * \$56.00/guest

canapes

beef and caramelized shallot

rare seared 'Pemberton Meadows' flank steak on a potato round with aioli and shallot jam

smoked duck salad

smoked duck with celery root remoulade on a house-made rye crisp

potato 'skins'

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

arancini

crisp risotto balls stuffed with provolone and sun dried tomatoes and basil oil

appetizer course

antipasto platter

genoa salami, grilled zucchini, marinated mushrooms, marinated artichoke hearts, olives, chevre (goats cheese) with pesto and roasted peppers

artisan flatbread

artisan flat bread with coarse salt, olives and herbs, served with 'Olio Carli' extra virgin olive oil and aged 15 year balsamic

red pepper dip and white bean artichoke dip

second course

lasagna bolognese

lasagna pasta layered with bolognese, bechamel and grana padano cheese

main course

ling cod provencal

baked wild BC ling cod with a tomato, garlic, olive lemon and caper sauce

shaved fennel and apple salad

shaved fennel, julienned apples, mixed greens, and aged gouda with a herb vinaigrette

roasted pork shoulder

slow roasted 'Sloping Hill Farms' pork shoulder marinated in rosemary, thyme, garlic, and olive oil

grilled summer vegetables

grilled zucchini, eggplant and peppers dressed with extra virgin olive oil

Al Fresco - Family Style Menus - Spring / Summer [B] * \$68.00/guest

canapes

bacon wrapped scallops

BC 'Qualicum Beach' scallops, wrapped in 'Fraser Valley' bacon, with a maple reduction

tomato tart

mini tomato and puff pastry tarts with goat cheese and chervil

salmon gravlax with cucumber

house cured salmon gravlax on a crispy potato chip, pickled cucumber and red onion salad, caramelized lemon crem fraiche

beef carpaccio

rare 'Pemberton Meadows' beef tenderloin on a parmesan crisp with micro green and balsamic pearls

figs and ash ripened goats cheese

figs marinated in sherry with ash ripened goats cheese and basil on a crisp crostini

appetizer course

tapas platter

serrano ham, mixed olives, toasted salted almonds, manchego cheese, gigantes beans, marinated mushrooms

artisan flatbread

artisan flat bread with coarse salt, olives and herbs, served with 'Olio Carli' extra virgin olive oil & aged 15 yr balsamic

crème fraiche scallion dip and sun dried tomato dip

second course

summer gnocchi

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

main course

grilled alfresco vegetables

grilled radicchio, fennel, and asparagus, dressed with extra virgin olive oil

celebration salad

a salad of crisp greens, french radish, cherry tomatoes and baby cucumbers, shaved grana padano cheese and a herb sherry vinaigrette

grilled flat-iron steaks

grilled 'Pemberton Meadows' flat-iron steaks with Argentine chimichurri sauce

seared albacore tuna

seared albacore tuna steaks with olives, tomatoes, olive oil and poppy seeds