

West Coast - Rustic Family Style Menus - Fall / Winter [A] * \$54.00/guest

canapes

blue cheese croquette

Stilton blue cheese and creamy potato croquette with pear rosemary confiture

caramelized onion and gruyere tarts

mini quiche filled with rich, caramelized onions and gruyere cheese

acorn squash profiterole

roasted acorn squash, prosciutto, manchego, hazelnuts, with a roasted garlic aioli in a profiterole

smoked duck salad

smoked duck with celery root remoulade on a housemade rye crisp

amuse

seared scallops with preserved lemon

seared Qualicum Beach scallop with Israeli cous cous, preserved lemon, olive and tomato

appetizer course

winter spinach salad

baby spinach salad tossed with orange segments, dried cranberries and pumpkin seeds, with a spiced orange vinaigrette

fennel and lentil salad

green lentils, shaved fennel, marinated mushrooms, roasted tomatoes, olives, feta, spinach, and an oregano, honey and lemon vinaigrette

artisan flatbread

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

main course

braised grass-fed beef

braised 'Pemberton Meadows' chuck roast with rich red wine braising jus, carrots and onions

salmon with fennel

fresh wild BC salmon baked in a maple soy glaze served with grilled fennel

beans amandine

green beans with browned butter and toasted almonds

herb roasted potatoes

BC new potatoes roasted with thyme, extra virgin olive oil, rosemary and garlic

West Coast - Rustic Family Style Menus - Spring / Summer [B] * \$60.00/guest

canapes

braised beef profiteroles

braised 'Pemberton Meadows' beef in a pepper and gruyere crusted gougere with chervil mustard cream and pickled red onion

turkey and stuffing

braised JD Farms turkey leg and Chef Taryn's sage cranberry confitures on a mini bread pudding with crispy sage

rabbit croquettas

'Fraser Canyon' rabbit confit and potato croquettas with grainy mustard creme fraiche

moules frites bite

crispy potatoes, steamed bc mussel and harissa mayonnaise

fig and goat cheese tarts

red wine stewed figs, caramelized onion and local goat cheese on crisp puff pastry

amuse

pate de campagne

housemade country style 'Sloping Hills' pork terrine on a brioche finger with roasted apples, grainy mustard and micro greens

appetizer course

antipasto platter

genoa salami, grilled zucchini, marinated mushrooms, marinated artichoke hearts, olives, chevre with pesto and roasted peppers, and crusty artisan bread

shaved fennel and apple salad

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

artisan flatbread

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

main course

roasted leg of fraser valley lamb

roasted 'Fraser Valley' lamb leg, with herbs, lemon and garlic, with natural jus

oven roasted ling cod

oven roasted bc ling cod with a lemon caper beurre blanc

green beans with roasted tomatoes

tender, summer green beans with succulent oven roasted tomatoes, herbs and olive oil

herb roasted potatoes

BC new potatoes roasted with thyme, extra virgin olive oil, rosemary and garlic

West Coast - Rustic Family Style Menus - Spring / Summer [C] * \$72.00/guest

canapes

potato 'skins'

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

braised beef profiteroles

braised 'Pemberton Meadows' beef in a pepper and gruyere crusted gougere with chervil mustard cream and pickled red onion

smoked salmon tartare

savoury smoked salmon with dill, red onion and lemon, with a lemon cream in a savoury sesame waffle cup

celeriac and bacon soup shots

creamy celeriac soup, crispy bacon chip and a gruyere pastry stick in a votive shot glass

duck parfait

house-made 'Fraser Valley' duck liver parfait with grapes, candied walnuts, on a rye crisp

amuse

corned beef

corned 'Pemberton Meadows' beef tongue, potato vinaigrette, cabbage, pickled golden beet

appetizer course

mezze platter

Mediterranean feta, roasted tomatoes, merguez sausage, pickled eggplant, hummous, lavash chips

sausage, olive and cheese board

a mix of cured and fresh sausages, hard cheeses and Mediterranean style olives

artisan flatbread

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

second course

roasted beet and goat cheese salad

roasted golden and yellow beets, mixed with orange segments, 'Okanagan' goat cheese, and toasted hazelnuts, mache lettuce

endive and pear salad

belgian endive, sliced bartlett pears, Roquefort cheese, candied walnuts, and a citrus herb vinaigrette

main course

roasted carrots

baby carrots roasted with olive oil, garlic and a touch of brown sugar

crushed potatoes

crushed yukon gold potatoes with olive oil and shallots

roasted grass-fed prime rib

slow roasted Pemberton Meadows prime-rib flavoured with mustard, garlic, herbs, natural jus, with horseradish / mustard

roasted halibut

oven roasted halibut with leeks, tomato and crispy bacon