

Group 3 Course - Choice Menu

Appetizers

Choose One

West Coast Bouillabaisse

Mussels, clams, prawns and fruit de mer in tomato coconut broth with grilled focaccia

Crispy Caper Caesar

Crisp romaine, house made dressing with parmesan cheese, tossed croutons and crispy capers

[GF] Quinoa Salad

Organic kale, spinach, arugula, carrot curls, spiced toasted almonds, sundried cherry, crumbled goat feta, braised quinoa and lemon raspberry vinaigrette

Certified Angus Beef® Carpaccio

Seared center cut New York striploin with rocket greens, fresh shaved parmesan, crostini and white truffle aioli

🌱 Ahi Tuna Tataki

Togarashi spic, cucumber, edamame, beet curls, carrot, arugula, spinach and cilantro with ginger orange soy reduction

Dessert

Choose One

Cheesecake & Chocolate

Blackberry cheesecake and decadent chocolate pâté with blackberry port reduction and Okanagan cherries

[GF] Peach Panna Cotta

French vanilla bean cream and peach gelée, pistachio brittle with marinated blackberry

Local Gelatos and Sorbet

Vanilla bean, mango, Belgian chocolate Or lemon sorbet

Entrée

Choose Three

[GF] 🌱 Prawn and Scallops

Grilled Pacific shellfish with fresh herb risotto, daily vegetables and citrus butter sauce

[GF] 🌱 Haida Gwaii Halibut

Pan seared fresh halibut, sautéed fingerling potatoes with daily vegetables and citrus butter sauce

[GF] 🌱 Grilled Wild Sockeye

Sautéed fingerling potatoes with daily vegetables and citrus butter sauce

[GF] 5oz Filet Mignon

Certified Angus Beef® with sautéed fingerling potatoes, daily vegetables and Cabernet demi-glace
(Add \$10 to cost of menu if fresh Atlantic Lobster is to be added with the Filet Mignon)

[GF] BBQ Baby Back Ribs

Slow Braised Local pork with hickory smoked barbeque sauce, sautéed peppers, corn, jasmine rice and beet slaw

Stone Pot Bi Bim Bap

Sizzling rice, poached egg, fresh pickled and sautéed vegetables with sesame pepper sauce
(tofu substitute for egg available – no charge)

Prawn Tikka Masala

Authentic garam masala sauce with tender marinated prawns, jasmine rice, grilled naan and toasted almonds
(tofu substitute for prawns available – no charge)

Mushroom and Chicken Penne

Grilled chicken, sautéed wild mushrooms, chorizo sausage in Porcini Alfredo