



SAMPLE GROUP DINNER MENU

APPETIZERS

Sundried Tomato Marinated Swordfish

Grilled and served with a house made cream fraiche , white balsamic
couscous, heirloom tomato, watermelon radishes, cucumber and fresh greens from our garden.

Caprese Salad Local Heirloom Tomato

Fresh Bocconcini cheese, marinated cherry tomatoes with textures of balsamic
and fresh greens grown local.

Jumbo Garlic Shrimp

Sautéed in roasted garlic butter with a hint of hot pepper,
Served with garlic bread for dipping

MAINS

Oak Smoked Pheasant

Lightly smoked pheasant supreme, with wild rice, brandy yams, roasted heirloom carrots, apple
onion compote and local beets

AAA Canadian Beef Tenderloin

With shallot and red wine demi-glaze, white cheddar mashed potatoes, seasonal vegetable,
horseradish and fresh chive mustard greens

Pan Roasted Black Cod

With fresh cherrystone clams, almond thyme cream, frost mushrooms,
fennel tapenade, and anise potatoes

Baked Zucchini

Stuffed with fennel, celery, onions, sautéed spinach, feta cheese and wild rice, with
roasted garlic and citrus aioli, crushed hazelnuts and toasted quinoa topped with micro greens



Recommended by the Vancouver Aquarium as ocean-friendly.

Sustainable Seafood

37Nut and gluten products are used in our kitchen.

