



Pacific Northwest Menu
\$65 per person

Salads I choose 2

Roasted beet | heirloom carrot | toasted pumpkin seeds | smoked ricotta | smoked salt | micro greens | lemon honey emulsion

Grilled caesar salad | kale | arugula | romaine hearts | brown butter sourdough | parmesan reggiano | capers

Gem lettuce | ambrosia apple | pickled onion | queso fresca | smoked jalapeno and basil vinaigrette | pressed cucumber | radish

Roasted Cauliflower salad | cucumber | labneh | pickled shallots | grape | cress | crispy chick peas

Heirloom tomato salad | buffalo mozzarella | cucumber | hummus | radish | pickled shallot | toasted dukka | sunflower sprouts | crispy basil | aged balsamic

Roasted Pemberton root salad | pepper greens | caramelized onion and bacon emulsion | hazelnuts

Pasta salad | ricotta | tomato compote | basil pesto | baby pea greens | arugula **(GF option available)**

Protein I choose 2

Grilled charcoal rubbed cache creek striploin | chimichurri (add \$8 per)

Korean short ribs | galbi | sesame | wild spring onion

Brined Fraser valley pork chop | apple and honey butter

Brined | grilled Maplecrest chicken | salsa verde

Smoked ribs and chicken | Bourbon ale bbq sauce

Cedar wrapped wild salmon | fennel | ancho

Smoked Grilled Pacific Halibut | heirloom tomato sauce verge

Beyond meat 'kefta' | tahini (V) (add \$3 per)



Sides I Choose 2

Baked potato | pepper canided bacon | chives | creme fraiche
Tamari roasted broccoli and carrots | garlic
mexican street corn | queso | smoked salt | chili butter
hand rolled pita | tomato salad

Inquire for dessert platter options
day of event labour added @ \$50.00 per hour 4 hour minimum