



Menu

Winter 2021/2022

We can customize any menu to cater your preferences

Canapes / Starters

(Please Select 2 Options)

Wagyu tataki | garlic ponzu | furikake (\$3 add on)

Smoked candied salmon | maple butter | chevre | brioche

Balsamic mushroom | rosti | almond chevre | pickled shallot | sage (V)

Mini bao bun | lemongrass pork belly | pickled asian veg | sambal mayo

Crispy chicken wings | sweet and spicy sauce | creme fraiche

Chicken karaage | hoisin | lemon kewpie

Peanut crusted cauliflower | toasted pepper 'ranch' (V)

Sushi | cured tuna | pickled carrot | panko

Cured ahi tuna poke | cucumber | toasted sesame | crispy chili

Crab and potato frita | aioli

Falafel | 'tzatziki' | tahini (V)

Smoked Pan roasted Scallop | pickled onion | squash velouté

Soup [or] Salad

(Please Select 1 Soup or Salad)

Soup

Winter squash | cinnamon | cardamom | coconut | walnut

Pacific chowder | local potato | hickory smoked bacon | bannock

Cauliflower and tahini soup | crispy spiced chick peas | dukka

Thai roasted carrot and capsicum soup | coconut | peanut

Pacific seafood bisque | miso broth | tamari

Cultivated mushroom veloute | Avalon farms cream | caramelized potato

Leek and potato fondue | candy hickory bacon

[or]

Salad

Roasted beet | heirloom carrot | candied walnuts | whipped feta | smoked salt | greens | apple maple emulsion

Du'uqah | roasted cauliflower | mustard greens | tahini | grape | micro radish

Grilled romaine and brussel sprout caesar | brown butter sourdough | caper | reggiano

Crispy mushroom salad | sweet ginger emulsion | sui choi | bok choi | wonton

Spiced squash | pecan | roasted ambrosia | kale | chevre | pomegranate |

Mains

(Please Select 1 Meat or Vegetarian Option)

Meat

Wagyu tenderloin | herb crust | demi | celeriac puree | heirloom carrots | broccollette (\$5 add per person)

Red wine braised short ribs | colcannon | crispy brussel sprouts | seasonal veg | brown butter bread crumb

Sugu di agnello (lamb sauce) | braised tomato | orechiette, oregano, reggiano parmigiana

Dukkah roasted chicken | fennel | lentils | crispy onion | heirloom beets | yogurt

Smoked sablefish | squash puree | ginger | torched greens | sesame

Pan roasted wild salmon | blood orange maitaise | heirloom rice | hazelnut | french beans | onion petal | crispy garlic

Risotto | pacific clam | scallop | chorizo | ras el hanout | shallot | rapini

[or]

Vegetarian

Falafel | za'atar | hummus | tzatziki | roasted tomato | mujadara

BC cultivated mushroom gnocchi | walnut and herb pesto | arugula | charred tomato

Desserts

(Please Select 1 Option)

Flourless chocolate cake | churned cream | salted toffee
raspberry

S'more | peanut butter and chocolate

Apple | crispy granola | maple butter | french vanilla

Semi freddo | cardamom | white chocolate | coconut (gluten free)

Banana pain purdu | candied walnuts | rosemary caramel | bourbon creme

Bomboloni | espresso | nutella

Brûlée cheese cake | caramel pear | hazelnut

Server will be added for groups of 8 - 10 ppl for an Additional Fee

