



First Course

Soups

Carrot and Ginger soup with Coriander Oil

Leek and Potato Soup with a dollop of Fresh Cream

Sweet Potato Purée with grated Ginger

Tomato & Cheddar Cheese Bisque with fresh Basil

Sweet Corn & Jalapeño Chowder with fresh Coriander

Beef & Mushroom Consommé with Angel Hair Vegetables

Cream of wild Mushroom Soup, Onion and Thyme Croquettes

Cauliflower Soup with Basil Potato Gnocchi topped with Crème Fraîche

Salads

Radicchio & Watercress with Orange Segments & Citrus Dressing

Fatouche Salad with Sliced Tomato, Cucumber & Toasted Pita, Lemon Dressing

Romaine Hearts with Caesar Vinaigrette, shaved Reggiano and Charred Tomato Salsa

Mesclun Greens with Shaved Asiago, Vine Ripened Tomato with a Balsamic Vinaigrette

Winter salad greens with stilton cheese and shallot dressing

Belgian endive, Green Pear & Crumbled Goat Cheese with Sherry Wine Vinaigrette

Romaine, roasted peppers, toasted pine nuts, crumbled goat cheese, foccacia crisp and sun dried tomato Vinaigrette

Arugula with French Fine Beans and Endive Salad with a Walnut Oil Dressing

Roasted Beet salad with torched goat cheese, toasted pistachio and clover honey and fresh thyme vinaigrette

Ginger nut - green beans tossed with water chestnuts, red pepper flakes, toasted sesame seeds with honey-soy dressing



Main Course

Poultry

Stuffed Chicken Breast with Parma Prosciutto & Asiago in a light Cream Sauce served with oven roasted Vegetables and crisp roasted Potato

Stuffed Boneless Chicken with spinach and asiago cheese, in a lemon butter sauce served with tiny oven roasted potatoes, steamed baby carrots and green beans

Free-Range Chicken Breast with Chèvre stuffed breast with herbs and grainy mustard, house-made smoked tomato sauce, wild mushroom bread pudding and seasonal vegetables

Free-Range Chicken with Pine Nuts and Lemon stuffed with preserved lemon, pine nut, fresh herb salsa verde, cherry tomato confit, grilled asparagus and potato croquette

Meat, Beef, Lamb, Pork, and Veal

Roast Beef Tenderloin crusted with Mustard & Peppercorns served with tied bundles of Market Vegetables with Ribbon of Leek and potato cake

Oven roasted provimi veal loin scented with rosemary served with Yukon gold mash potatoes, creamy sautéed spinach, white kidney beans and steamed carrots

Braised lamb shank with saffron infused Risotto alla Milanese, steamed spinach and carrots

Roasted Lamb Rack with parsley Dijon mustard crust with Garlic spun Potatoes, oven roasted Vegetables and natural reduction

Braised Beef Short Rib with Spring Vegetables and Morels mushroom red wine sauce, new BC nugget potatoes, fresh radishes, asparagus

Flat Iron Steak with Shiraz Jus fingerling potatoes, grilled asparagus and feta snow

Grilled Beef Tenderloin with Gnocchi tomato fondant, fine green beans and wild mushroom jus

Spice Rubbed Sous Vide Beef Tenderloin red wine demi, shoestring potatoes, arugula ,roasted Campari tomatoes, Little Qualicum raclette cheese, balsamic and tomato pearls

Roast Pork loin with apricot and mustard stuffing served with oven roasted Vegetables and crisp rosemary roasted Potato

Seared pork tenderloin medallions with light Cream mushroom and crispy double smoked bacon, with cheese baked linguini pasta



Fish

Crisp Skin Salmon Medallion with Maple dry White Wine marinade, Yukon Gold Potatoes, French green beans and Citrus Beurre Blanc

Pan seared Mediterranean halibut Served with French green beans, tomato and black olive Niçoise Sauce drizzled with olive oil, baby potato and French green beans

Striped bass baked in pepper and tomato sauce with garlic spinach leaves and yellow yams

Lemon Pepper and Herb Crusted Salmon with Lemon Garlic Vinaigrette, French Beans with Preserved Chillies, Gingered Carrots, and Roasted Fingerlings with Caramelized Onions

Arctic Char with Lemon Pine Nut Beurre Blanc
Preserved lemon and tomato concassé, roasted squash, green beans, crisp sage, panko gremolata, smashed new red potatoes with herbs and Parmesan

Arctic Char with Sea Salt and Herbs herbed risotto pavé, asparagus with tarragon lemon gremolata and tomato chive coulis

Halibut with Green Apple Mustard Butter dusted with fennel pollen, apple potato broth, roasted banana squash, green bean bundle, diced potato and green apples

Lingcod with White Bean Ragoût and Pancetta scented with sage, zucchini and bell pepper ragoût

Mushroom Braised Halibut with Tomato and Basil wild mushroom broth, handmade gnocchi, asparagus and watermelon radish

Vegetarian

Golden and crispy Purse filled with sautéed Artichoke, Spinach & Herb Ricotta drizzled with Parmigianino reggiano cheese served with sautéed vegetables

Pissaladière of Goat Cheese & Black Olive Tapenade plum tomato sauce on a Flaky Pastry served with sautéed vegetables

Polenta Cake with Portobello Mushroom & steamed Carrots, served in a plum tomato sauce

Ricotta & spinach cannelloni in a light cream sauce served with grilled zucchini, roasted peppers and onion

Napoleon of roasted Red Pepper & mozzarella Cheese, grilled Eggplant sliced Zucchini, oven roasted Tomato sauce

Coconut cream scented vegetable curry served on a bed of jasmine rice, garnished with crispy Papadum and date chutney

Roasted squash & ricotta manicotti with spinach & toasted pine nuts, sage brown butter sauce



Dessert

Lemon Cake with Crème Fraîche & Lemon Curd with White Chocolate curls

Decadent layers of Carrot Cake with Pineapple & Pecans with a Cream Cheese Icing

Creamy Old Fashioned Cheese Cake topped with fresh Fruit

Simple and elegant fresh Fruit and Custard Tart decorated with seasonal Fruit

Baked Apple Normandy in sweet Butter Crust with Apricot Glaze

White & Dark Chocolate Charlotte with Crème Anglaise & fresh Fruits

Strawberry & Raspberry Shortcake dusted with Sugar & a Blueberry Sauce

Devil's Chocolate Mousse tart with poached Pear & Raspberry Sauce

Pavlova Meringue, fresh Fruit & whipped Cream

Tantalizing Tiramisu with Chocolate Shards

Crème Brûlée with fresh fruit and dollop of whipped cream

Chocolate Truffle Cake with Chocolate Sauce

Chocolate Meringue and Summer Berry Trifle - chocolate meringue, chantilly cream, seasonal berries

Coconut Flan -creamy caramel coconut flan, caramelized pineapple, coconut lace cookie, lime syrup

Ginger Blueberry Crème Brûlée with almond brittle cookie

Lemon Tart in Citrus Pastry - lemon cream in citrus pastry, honey chantilly, seasonal berries, berry coulis

Raspberry Almond Macaron- almond meringue cookie, vanilla bean cream, fresh raspberries, raspberry coulis

Reversed Strawberry Shortcake light sponge cake, lime and orange-scented strawberry compote, strawberry cream

Strawberry Panna Cotta with Rhubarb Gelée -layers of strawberry panna cotta and rhubarb gelée topped with strawberry basil salad

Strawberry Rhubarb Galette - flaky pastry, vanilla-scented strawberry rhubarb compote, strawberry vanilla coulis, chantilly cream