



Spring Group Dinner Menu

Appetizer Trio

(select 3)

- Warm Asiago cheesecake w/ candied walnut & radish shoots (vegetarian)
- Smashed local green peas & house creme fraiche crostini w/ wild BC morels (vegetarian)
- Spanakopita w/ local heirloom spinach & swiss chard in phyllo (vegetarian)
- Grilled vegetable & chevre involtini (vegetarian)
- Brown buttered wild SK pickerel tranche w/ wild rice bread, garlic, caper & herb crumb
- Local pork empanada w/ Napa cabbage slaw
- Local lamb kofta bite w/ green chutney

Starter

Local asparagus soup w/ garden chive oil & shaved Parmigiano Reggiano

OR

Spring vegetable crunch salad w/ snap peas, organic edamame & local radishes w/ butter leaf lettuce, avocado tarragon dressing & savoury buckwheat granola

Main Course

Chickpea & Rapini Bowl

Tunisian spiced local organic chickpeas w/ roasted zucchini, onion, organic sweet potato & grilled rapini w/ house harissa & charroul sauce (vegetarian)

Shrimp & Risotto Cakes

Grilled ocean wise shrimp w/ garden herb risotto cakes, garlic sauteed wild SK fiddleheads, spring onion & cherry tomato, Limon'Olio

Chorizo Chicken

House chorizo stuffed pasture raised chicken breast w/ mango salsa, phyllo wrapped local asparagus & Romesco

Bourbon Steak

Grilled New York steak w/ roasted local fingerling potatoes & bourbon foie gras demi-glace

Dessert

Calories Famous Dessert Bar

Coffee & Tea

In house menus change often based on seasons and ingredient availability.

Please email info@caloriesrestaurant.ca for current group dinner options and price quote.