



Group Dinner Menu (delivery/pickup)

Appetizers \$2-3/pc

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)
Cuban Mojo prawn w/ grilled pineapple
Local pork empanada w/ Napa cabbage slaw
Local lamb kofta bite w/ green chutney

Soup Starter \$4/serving

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

Salad Starter \$4-6/serving

Spring Vegetable Crunch Salad: w/ snap peas, organic edamame & local radishes w/ butter leaf lettuce, avocado tarragon dressing & savoury buckwheat granola
House Salad: Organic baby greens w/ julienned carrots, beets & cucumbers, house croutons and choice of 2 dressings (1 creamy/1 vinaigrette)

Vegetable Sides \$3-4/serving

Wild SK fiddleheads in garlic & butter
Gratin Bayaldi - baked layered eggplant, tomatoes, zucchini & mild onions
Spaetzle - classic German dumpling w/ brown butter
Roasted local potatoes in sage butter
Northern SK wild rice & Jasmine rice pilaf

Mains \$12/serving

Tunisian spiced local organic chickpeas w/ roasted zucchini, onion, organic sweet potato & grilled rapini w/ house harissa & chammoula sauces (vegetarian)
House chorizo stuffed pasture raised chicken breast
Organic local pastured chicken leg "coq au vin" w/ mushrooms & onions
Local beef brisket (or local beef cut depending on availability) braised in red wine jus
Slow roasted lamb (cut depending on availability) w/ roasted garlic & garden herb jus

Dessert - \$45-50/cake Cheesecakes (16 slices) /Cakes (12 slices)/Cupcakes \$3

Please see dessert list for full dessert options