



Group Dinner Menu

Appetizer Trio

(select 3)

Organic chickpea hummus stuffed coriander roasted zucchini 🍷🌱

Wild mushroom arancini w/ house aioli 🍷

Spinach & sorrel empanada, chimichurri 🍷

Foie gras & roasted root vegetable phyllo triangle

House smoked duck crostini w/ wild mushroom & leek on toasted brioche

Pan seared scallop w/ cumin roasted corn cream & roasted cherry tomatoes 🌱

Starter

Creamy carrot w/ garden tarragon pesto 🍷🌱

OR

Balsamic roasted local beets w/ organic arugula, avocado & toasted walnuts, citrus vinaigrette 🍷🌱

Main Course

Tagliatelle & Heirloom Tomatoes 🍷

House made tagliatelle w/ local organic heirloom tomatoes, basil pesto cream,
toasted pine nuts & Parmigiano

BC Sockeye 🌱

Pan seared wild BC sockeye, roasted local organic corn & black beans, fresh heirloom tomato salsa

Cool Springs Ranch Chicken 🌱

garden herb stuffed local chicken breast w/ organic quinoa pilaf, roasted local carrots
& brandy demi glaze

Steak Béarnaise 🌱

Feature cut of local beef w/ roasted local heritage potatoes,
house Béarnaise sauce & feature vegetables

Dessert

Calories Famous Dessert Bar
Coffee & Tea

🍷 vegetarian

🌱 gluten free