



Group Dinner Menu

Appetizer Trio

(select 3)

Wild mushroom ragout on toasted brioche w/ Parmigiano 🍷

Spanikopita w/ heirloom spinach & feta 🍷

Wild BC salmon & horseradish crème fraîche roulade w/ pickled beet 🍷

Spiced chicken meatball w/ green tomato chutney 🍷

Slow roasted pork belly bite w/ savoury low bush cranberry compote 🍷

Foie gras & roasted root vegetable phyllo triangle 🍷

Starter

Creamy roasted local pumpkin w/ toasted pumpkin seeds & pumpkin seed oil 🍷🍷

Rich red wine turkey, wild rice & celeriac soup

OR

Poached pear & prosciutto salad:

red wine poached pears & local prosciutto w/ winter greens, shaved Parmigiano toasted pine nuts,

red wine vinaigrette 🍷

Main Course

Squash Ravioli

Handmade roasted local buttercup squash ravioli w/ browned butter, toasted walnuts, wild SK low bush cranberry gastrique & garden arugula pesto 🍷

East & West Coast Seafood "Chowder"

Pan seared Nova Scotia scallops, Salt Spring Island mussels & pan seared wild BC Lingcod fillet w/ local potato, roasted local corn & bacon lardons, cream, crispy leeks 🍷

Brome Lake Duck

Pan roasted Brome Lake duck breast w/ 'Our Farm YXE' heirloom bean ragout, carrot purée & SK black currant duck glaze 🍷

Steak Béarnaise

Feature cut of local beef w/ roasted local heritage potatoes, house Béarnaise sauce & sautéed wild SK fiddleheads 🍷

Dessert

Calories Famous Dessert Bar

Coffee & Tea