



# CALORIES

## GROUP DINNER MENU

### APPETIZER TRIO

(select 3)

Wild mushroom ragout on toasted brioche w/ Parmigiano ♡

Local beet green & feta spanakopita ♡

Wild BC salmon & horseradish crème fraiche 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

♡ vegetarian

☒ gluten free

