



# Sample Group Dinner Menu

## Appetizer Trio

(select 3)

Wild mushroom arancini w/ herb aioli

Heirloom tomato & bocconcini skewer w/ tarragon pesto

Pan seared scallop w/ rhubarb basil compote & almond purée

House smoked sockeye w/ horseradish crème fraîche on cucumber coin

Lamb kofta bite w/ baba ganoush & roasted cherry tomato

Pancetta & green pea crostini

## Starter

Charred heirloom tomato & fennel soup w/ ciabatta croutons

OR

Marinated Kale Salad: local organic kale, Calories creamy Caesar dressing, shaved Parmigiano & crispy Beluga lentils

## Main Course

### Green Pea & Ricotta Ravioli

House pasta stuffed with green peas & ricotta in a burnt onion consommé w/ wild SK morels, grilled spring onion & local pea shoots

### Pan Seared Pike

Wild caught Northern SK pike fillet w/ organic wild rice, du Puy lentil & sorrel pilaf, garlic sautéed fiddleheads, citrus & thyme beurre blanc

### Smoked Pork Tenderloin

Preserved roasted jalapeño & sweet pepper stuffed 'Cool Springs Ranch' pork tenderloin w/ crushed fingerling potatoes & creamed local heirloom spinach

### 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

dairy free