



Group Dinner Menu (delivery/pickup)

Appetizers \$2-3/pc

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

Soup Starter \$4/serving

Charred heirloom tomato & fennel soup w/ ciabatta croutons 🍷🍷

Salad Starter \$4-6/serving

Nicoise Salad: butter lettuce, new potatoes, French green beans, cherry tomatoes, Nicoise olives, boiled farm egg w/ red wine vinaigrette (add pan seared wild BC albacore Tuna medallions \$2pp) 🍷🍷
Marinated Kale Salad: local organic kale, Calories creamy Caesar dressing, shaved Parmigiano & crispy Beluga lentils 🍷🍷
House Salad: organic baby greens w/ julienned vegetables & house croutons, vinaigrette & creamy dressing on the side 🍷🍷

Hot Sides \$3-4/serving

Grilled summer squash w/ local garlic & oregano 🍷🍷🍷
Roasted honey glazed local carrots w/ toasted almonds 🍷🍷
Balsamic roasted baby beets w/ beet greens & feta 🍷🍷
Roasted heritage potatoes in sage butter 🍷🍷
Classic potato purée w/ rosemary butter 🍷🍷
Wild SK rice pilaf 🍷🍷
Brown butter toasted orzo & almond pilaf 🍷

Mains \$12-15/serving (order minimum 8 portions)

Tarragon & chive stuffed chicken breast w/ citrus cream sauce 🍷
Yogurt marinated slow roasted boneless chicken legs w/ sumac & thyme 🍷
Red wine braised grass-fed beef brisket w/ roasted shallot & mushroom 🍷
Cumin rubbed slow roasted local pork shoulder w/ confit garlic pork jus 🍷🍷

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

Please see dessert list for full dessert options

🍷 vegetarian 🍷 gluten free 🍷 dairy free