



# Calories

## GROUP DINNER MENU

### APPETIZER TRIO

(select 3)

- Pomegranate & pear guacamole crostini ♡
- Roasted pear & smokey blue galette w/ candied pecans ♡
- Smoked Sockeye salmon crostini w/ horseradish crème fraîche
- Pan seared scallops w/ citrus & pink peppercorn ☒ ♡
- Slow roasted pork belly bite w/ spiced apple & raisin chutney ☒ ♡
- Duck confit, sour cherry & gorgonzola phyllo triangles
- Braised bison meatball w/ celeriac & leek ♡

### STARTER

Celeriac bisque w/ browned shallot butter & toasted hazelnuts ♡ ☒

OR

Winter Squash Salad: winter greens w/ roasted local squash, dried SK sour cherries, crumbled chèvre & toasted walnuts, sour cherry & thyme vinaigrette ♡ ☒

OR

Beet & Farro Salad: roasted local beets & organic farro pilaf w/ butter leaf, carrot ribbons, pickled red onion & crispy pancetta, tarragon pesto dressing ♡

### MAIN COURSE

#### Citrus Braised Fennel

Citrus braised fennel w/ organic du Puy lentil ragout, semi-dried local tomatoes, Tuscan kale & fresh chèvre ♡ ☒

#### Fish & Seafood "Chowder"

Pan seared wild caught BC lingcod fillet, sautéed Hokkaido scallops & steamed 'Salt Spring Island' mussels, rich cream, local bacon, potato & corn ☒

#### Roasted Duck Breast

'Brome Lake' duck w/ local carrot purée, roasted brussels sprouts & celeriac, crispy wild rice & SK low bush cranberry duck glaze ☒

#### Steak Béarnaise

Feature cut of local beef w/ roasted local heritage potatoes, house Béarnaise sauce & grilled 'Our Farm' carrots ☒

### DESSERT

Calories Famous Dessert Bar  
Coffee & Tea



♡ vegetarian

☒ gluten free

♡ dairy free