



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

Local squash soup w/ spiced pumpkin seeds & pumpkin seed oil  

OR

Kale & Celeriac Salad - marinated organic kale w/ roasted 'Our Farm' celeriac & cherry tomatoes, crispy pancetta, confit garlic & Asiago vinaigrette 

OR

Baby Beet Salad - roasted baby beets, candied pecans & crumbled chèvre, winter greens & maple balsamic dressing  

MAIN COURSE

Spiced Quinoa & Lentils

persian spiced local organic Beluga lentils & quinoa w/ SK sour cherries, roasted turnip & glazed 'Our Farm' parsnips, frisée salad   

Wild BC Lingcod & Mussels

pan seared lingcod fillet & steamed mussels w/ heritage potatoes, fresh horseradish bourride, preserved local tomatoes & snow peas  

Pan Roasted Chicken

'Cool Springs Ranch' chicken leg w/ local potato & celeriac purée, charred shallots, wild SK chanterelles & red wine thyme jus 

Steak Béarnaise

feature cut of local beef w/ duck fat fried potatoes & house Béarnaise sauce 

DESSERT

Calories Famous Dessert Bar



 vegetarian

 gluten free

 dairy free