



## **Group Menu**

### **STARTERS**

#### **Beet Salad**

brûlée happy days goat cheese, artisan greens, balsamic, beet caramel, pickled beets

*OR*

#### **Egg & Bacon Salad**

romaine heart, soft poached hen's egg, double smoked bacon, crisp parmesan

*OR*

#### **Squash Risotto**

mascarpone, herbed lemon risotto, crisp genoa salami, green olive-almond gremolata

### **MAIN COURSE**

#### **BC Salmon**

seared BC salmon, parsley crust, fennel, tarragon gnudi, citrus caper butter

*OR*

#### **Duck Breast**

Fraser Valley duck breast, pommes puree, roasted parsnips, pickled mustard seed, preserved black current jus

*OR*

#### **Pork Tenderloin**

garlic and sage marinated pork tenderloin, roasted mushrooms, fingerling potatoes, braised greens, caramel apples, jus roti

### **DESSERT**

#### **Chocolate Terrine**

preserved plum gel, chocolate crumble, caramelized white chocolate,

caramel ice cream

*OR*

#### **Sticky Toffee Pudding**

almond lace cookie, toffee sauce, rum and raisin ice cream

***\$89.00 per person plus applicable taxes and gratuity***

Please notify your server of any allergies or dietary restrictions.