

Whatcom Bounty Buffet Dinner

Price:C$67.00

Whatcom Bounty

Artisan breads and rolls

Salads (choice of 5)

Handpicked seasonal greens, Raspberry poppyseed vinaigrette DF,GF Mulato lime crema dressing GF
Classic Caesar salad, house made dressing, shaved Parmigiano-Reggiano, sour dough croutons
Spring greens, cowboy candy, chard corn, gems, blue corn crisps, cotija, roasted jalapeno Tequila dressing GF
Thai chili salad, green papaya, bean sprouts, basil, cucumbers, carrots, peanuts, mung bean noodles, red chilies, tamarind lime dressing DF, GF
Grilled pineapple & Jicama coleslaw, red onion, roasted poblanos, chili corn, tortilla crisps, lime avocado dressing DF, GF
Grilled asparagus & tomato salad, burrata, pinenuts, crispy rye, fried chorizo, sherry vinegar gastrique
Israeli Couscous salad, cucumber, peppers, tomato, mint, parsley, radish, pistachio, apricot dressing DF, V
Mediterranean bean salad, roasted peppers, caramelized eggplant, parsley, roasted garlic lemon dressing, tahini yogurt GF
Roasted broccoli salad, cheddar crisp, prosciutto, pickled onion, Arugula pesto,

Decorated Platters

Local and imported artisanal cheeses with crackers and fresh fruit
Farm grown crudités, lemon dill sour cream dip GF

Carving

Roasted Black Angus Roast beef, herb & roasted garlic, Port wine demi DF **OR**
Brined rack of pork, coffee rub, Guinness Barbeque sauce DF, GF

Hot Dishes

Roasted marsala chicken thighs, fried chickpea, cumin yogurt, sauce vindaloo, tomato cucumber salad GF

Japanese braised pork Belly, saki soy glaze, sauteed pole beans & peas pods crisp garlic, soft boiled egg, steamed rice DF, GF **OR**
Seared Pacific Cod, steamed mussels, saffron rice, stewed heirloom tomato & olives, chorizo & onions, smoked paprika GF

Baked mushroom Gnocchi Rigate, prosciutto, spinach, caramelized shallots, sage, provolone, Boursin cream

OR

Orecchiette, sauteed pea pods, green bean, zucchini, gem tomato, roasted eggplant, lemon chili ricotta, tomato olive oil emulsion, parmesan, micro basil

Spring vegetable, green coconut curry broth, shimeji mushrooms, chilies, Thai basil, crispy garlic cilantro oil DF,

GF **OR**
Roasted Hawaij spice cauliflower & young carrots, saffron aioli, toasted pistachio, pickled onions

"BLT" roast potato, bacon, young leek, truffle salt, rosemary crème fresh GF **OR**
Colcannon, Yukon Gold mash potatoes, buttered cabbage, spring leeks, sautéed early kale GF **OR**
Coconut rice pilaf, curry leaves, mustard seeds, toasted pistachio DF, GF, V

Dessert
Berry upside down cake, cardamon sponge, Tres leches sauce, pistachio, vanilla gelato
Cheesecakes, tortes, flans, tarts, assorted fruit pies
Seasonal fruit and berries
Freshly brewed coffee and tea