



## Family Style Dinner Sample Menu

Price: C\$105.00

### Passed Canapes

Haida Gwaii Halibut Taco - Pico de gallo, avocado crema, pickled jalapeño

Duck Corn Dog (dairy free) - Hoisin, shallot aioli

Spring Pea Agnolotti (vegetarian) - Black truffle, charred scallion, parmesan cream

### First Course

Peninsula Fig Salad (gluten free, vegetarian) Honey chilli mascarpone, frisée, TOPSOIL urban farmed mixed greens, candied pistachio, caramelized citrus vinaigrette

Sun Wing Tomatoes & Baby Mozzarella (gluten free, vegetarian) Heirloom and gem varieties, fresh basil, balsamic reduction, extra virgin olive oil, sea salt

### Main Course

Haida Gwaii Halibut (gluten free, dairy free) Pan seared with charred Sun Wing tomatoes, olives, capers, herbs, crispy garlic

Lamb Shoulder Cannelloni - Ricotta, locally foraged mushrooms, spring peas, baby arugula, shaved Piave

Yukon Gold Pavé (gluten free, vegetarian) BC fresh potatoes, thyme, heavy cream, Grana Padano

Warm Seasonal Vegetables (gluten free, vegan) Local seasonal vegetables, roasted garlic, fresh thyme

Chargrilled Broccolini (vegan) Compressed green apple, almond dukkah, pearl onions, fennel, sweet soy dressing, served at room temperature

### Dessert

Honey Citrus Cheesecake (vegetarian) Honeycomb, lemon mousse, candied orange zest, carbonated citrus salad, caramelized white chocolate crumb