



Plated dinner

Price: C\$88.00

Available for groups of 20 people or more

Please pre-select one starter, one main and one dessert.

Price is determined by the main selection.

Menus include Rising Knead Bakery artisan bread, butter, fresh brewed coffee, decaffeinated coffee & tea.

Pre-Select One Starter

Roast North Arm Farm Carrot & Celery Root Soup, crispy strips

Butternut Squash & Okanagan Apple Soup, smoked cheddar

West Coast Salmon Chowder

Curried Green Pea Soup with mint & thyme croutons

Slow Roasted Vine Tomato & Basil Soup

Caesar Salad Hearts of Romaine, Reggiano Parmesan, Fraser Valley candied bacon

Mousse of Smoked Salmon Pickled red onion, nonpareil capers, micro salad, burnt lemon, dill
vinaigrette

Honey Glazed Pemberton Beets Artisan chevre, grainy mustard emulsion, pea tendrils, maple syrup
dressing

Salad of Organic Greens Micro herbs, shaved watermelon radish, carrot, mixed blossoms, 50 year
aged sherry vinaigrette

Caprese Salad Fresh mozzarella, mini gem tomatoes, basil, avocado mousseline, First Press olive oil,
balsamic syrup

Prosecco Poached Pear Italian prosciutto, shaved Grana Padano, arugula, parsley oil

Fresh Atlantic Haddock Mornay Lightly smoked with maple, crushed potatoes, aged cheddar cheese
sauce

Pre-Select One

Main Haida Gwaii Halibut Jardinière Poached halibut, vegetables, lemon & tomato choron sauce,
caper & herb vinaigrette \$78.00 per person

Whistler Blackcomb

Seared Wild Spring Salmon Wild rice, truffle, honey ponzu sauce, tempura prawn \$75.00 per person

Pave of BC Kertera Salmon Scallop mousseline , pea puree, lemon curry infused oil \$70.00 per person

Alberta Beef Tenderloin Steak Caramelized shallot puree, chanterelle mushroom demi-glaze, tarragon hollandaise \$82.00 per person

Rosstown Farm Chicken Supreme Stuffed with fontina cheese, wrapped with prosciutto, panko crumbed, basil pomodoro sauce \$70 .00 per person

Brant Lake Wagyu Short Rib of Beef Slow braised, thyme scented pearl onion compote, merlot reduction \$72.00 per person

Canadian Rangeland Bison Tenderloin Pepper medley, bandy cream sauce \$88.00 per person

Pre-Select One Dessert

Honey & Vanilla Poached Pear Whistler made vanilla bean gelato, chocolate sauce

Okanagan Panorama Orchard Peach Melba (available seasonally) Fresh poached peach, raspberry coulis, vanilla gelato

Chocolate cup, raspberry mousse, fresh raspberries on fruit coulis

Banoffee Chocolate Tart Toffee, banana, whipped cream, caramel sauce

New York Cheese Cake Fresh strawberries with its own sauce, Chantilly cream, peach coulis

Fresh Sugar Burnt Pineapple Mango sorbet, kiwi wedges, rum syrup

Plated Dinner Vegetarian Main Options

Roasted Ratatouille Cherry tomatoes, peppers, fennel, garlic, eggplant, red onion, Zucchini & basil linguini, Parmigiano Reggiano

Sweet Potato & Black Bean Cassoulet Celery, shallots, vine ripe tomatoes, jalapeno, spices, lime zest, avocado salsa verde, tortilla strips

Moroccan Grilled Vegetables Timbale du puy lentils with goat's cheese, sundried tomatoes, sweet onion puree, frizee, micro green salad

Tikka Masala Charred cauliflower florets, yellow stone carrots, peppers, zucchini, sweet peas

Turmeric & coconut rice, cilantro, radish garnish

Moussaka Eggplant & zucchini strips rolled with quinoa, fontina cheese Tomato, caper & garlic sauce, apple Tzatziki

Amo La Vita Minted Pea & Buratta Tortellini Handmade local tortellini topped with cashews, pea

Whistler Blackcomb

tendrils, sautéed oyster mushroom, pecorino

*All vegetarian mains \$68.00 per person