



## Plated Dinner: Three Course

Price: C\$95.00

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Bakery Fresh Rolls with Butter

### Selection of Your First Course

#### Beet Salad

Chevre, torn basil, balsamic crema, arugula

#### Burrata Caprese

Heirloom tomato, balsamic vinaigrette

#### Celebration Greens

Spiced Pecans, seasonal berries,  
feta crumbles, tarragon, lemon vinaigrette

#### Seared Crab Cakes

Bed of living micro greens, citrus aioli

Vegan Option Available

#### Creamy Tomato Basil Velouté

Garnished Vodka Crème

#### Butternut Squash Bisque

Vegan

### Selection of One Entrée

#### 3 Point Lamb Rack

served with Herb crusted, rosemary mustard jus

#### Beef Tenderloin

served with Green peppercorn demi-glace

**Quinoa Crusted Spiced Chicken Supreme**

Sun dried tomato & peach sauce

**Wild BC Salmon**

served with Maple miso glaze

**Selection of One Accompaniment**

**Mascarpone Garlic Mashed Potatoes**

**Herb Roasted Fingerling Potatoes**

**Lemongrass, Ginger & Horseradish, Infused Aromatic Basmati Rice**

**Selection of One Dessert**

**24 Carat Gold Leaf Chocolate Italiano** served with fresh berries

**Lemon Curd Tart**, burnt Meringue, Lemon, vanilla sugar

**Individual Lemon Lavendar Cheesecake** with White Chocolate Garnish

Served with Freshly Brewed Starbucks "Pikes Place" Coffee, Decaffeinated Coffee, and a selection of "Tazo" Teas

Gluten Friendly & Vegan options available