



Howe Sound Menu

Price: C\$99.00

Served family style

BREAD SERVICE - Locally baked selection of breads, lemon butter and olive oil

SALADS

Choice of 2

Sea to Sky House Salad with spring mix, goat cheese, peppers, heirloom tomatoes, olives, red onion, basil, red wine & oregano vinaigrette

Garden Salad with spring mix, grape tomatoes, toasted seeds, chopped cucumbers, radish, red onion and balsamic dressing

Roasted Butternut Squash Salad with shaved parmesan cheese, arugula greens, toasted pecans, and balsamic dressing

Root Vegetable Salad with roasted seasonal root vegetables, artisan greens, candied pecans, goat cheese, with an apple dressing

Roasted Butternut Squash Salad with shaved parmesan cheese, arugula greens, toasted pecans, and balsamic dressing

SIDES Choice of 2

Roasted Nugget Potatoes with lemon, rosemary, and extra virgin olive oil

Buttered Potato Puree infused with herbs & garlic

Crisp Potato Gratin with garlic and gruyere cheese

Israeli Couscous infused with lemon and herbs

Choice of 2 - Accompanied by roasted seasonal market vegetables

ENTREES

Sea to Sky Gondola

Rosemary & Thyme Marinated Chicken Supreme with natural jus

Citrus Cured Salmon with tomato dill cruda and extra virgin olive oil

Wild Mushroom Risotto, roasted mushrooms with arborio rice, finished with mascarpone and truffle

Short Rib, slow cooked with soy, ginger and horseradish. Served with braised shiitake mushroom and gremolata

Beef Tenderloin served with a peppercorn jus (+\$10 per person)

Halibut served with Shimeji mushrooms and a citrus compound butter (+\$10 per person)

Fraser Valley Duck Two Ways, duck breast and confit leg served with natural jus (+\$10 per person)

Rack of Lamb with a herb crust, served with chimichurri (+\$10 per person)

Choice of 1 - crafted by our in-house pastry Chef

DESSERTS

Rhubarb Fool

Chocolate Mousse

Cheesecake