



Canapés

Field and Forest

Avocado Tempura, cilantro aioli
Grilled Halloumi, avocado and mango salsa
Falafel, herb yogurt dip
Jackfruit Slider, pickled veggies, BBQ, brioche bun
Artichoke Croquette, truffle aioli
Sunchoke Chip, curry cashew cream, dukkah
Wild Mushroom Tartlet, roasted cipollini onion, thyme, ricotta
Winter Squash Agnolotti, leeks, sage, hazelnut, brown butter
Matcha Green Tea Tart, fromage blanc, persimmon
Forrest Mushroom Lasagne, taleggio béchamel, rosemary
Wild Mushroom Soufflé, grana padano, pink peppercorn
Organic Roasted Carrot Tart, spicy cashew cream, fresh herbs
Winter Squash Agnolotti, leeks, sage, hazelnut, brown butter
Sticky Rice “Bibimbap” Bowl, wild mushrooms, garlic chips
Pumpkin Galette, caramelized onion, goat cheese, honey
Roast Cauliflower Terrine, camembert, leeks
Pemberton Fingerling Potato, stuffed with bacon, sour cream, chive
Havarti Grill Cheese, roasted tomato jam, in house sourdough
BC Cheeses, roasted garlic crostini, honeycomb, membrillo and berries
*BC Cheese can be combined with the charcuterie as one choice

Bird

Crispy Cajun Chicken, ranch dressing, pickles
Grilled Lemongrass Chicken Satay, peanut sauce, cilantro
Smoked Duck Cannelloni, fresh pasta, melted leeks, ricotta
Duck Confit Grill Cheese, port poached fig jam, camembert
Duck Prosciutto, huckleberry, crostini
Seared Foie Gras, figs, red wine, grilled sourdough

Land

Braised Beef Short Rib, Yorkshire pudding, wild mushroom, fresh horseradish
Moroccan Lamb Meatballs, fennel pollen yogurt
Confit Lamb Samosa, mango chutney
Lamb Rack Pops, pesto, olive, red wine jus
Angus Beef Filet Mignon, charred scallion hollandaise, potato terrine
Hanging Beef Tenderloin, wild mushrooms, truffle aioli
BC Elk Tartar, confit garlic, rosemary cracker, smoked paprika
Prosciutto de Parma, gruyere, toasted sourdough grill cheese, dijon
Glazed Pork Belly, poblano and piquillo pepper salsa
Owen’s Wild Game Charcuterie, cornichons, caperberries, mustard, radishes, crostini
*charcuterie can be combined with BC Cheese as one choice

Sea

Chilled Kusshi Oysters, persimmon mignonette

Yellowtail Hamachi, grilled fennel, winter citrus, avocado, dukkah, lime vin

Wild Prawn Empanada, cilantro crema

Octopus, purple potato chips, bacon, shiso vinaigrette

BC Sablefish, shiitake, miso

Local Albacore Tuna, leeks, black sesame cracker, soy ginger vinaigrette

Fresh Dungeness Crab Soufflé, tarragon, goat cheese

Seared Scallops, roasted kuri squash, candied bacon, brown butter

Dungeness Crab Cake, smoked paprika, lime chile aioli, cilantro

Wild Prawns, avocado, lemon aioli, arugula, grilled organic sourdough

Beet Cured Trout, pumpernickel, whipped dill goat cheese, lemon caviar

Red Tuna + Dungeness Crab, avocado, cucumber, ginger vinaigrette, jalapeno “kani blossom”

Lobster Tostada, cucumber salsa verde, lime, avocado, queso fresco

House Smoked Salmon, goat cheese ravioli

Ling Cod in IPA Tempura, tartar sauce

Scallop Carpaccio, cucumber, pickled daikon, chili aioli, chervil