



## Canapés

BC Cheeses and Owen's Wild Game Charcuterie with House Garlic Crostini w Accompaniments

### **Field and Forest:**

Crispy Avocado, cilantro aioli  
Spring Pea and Cannelloni Bean Croccante, parmigiana, hen yolk crema, capicola  
Grilled Halloumi, mango salsa  
Summer Corn Beignets, sweet chili sauce  
Pickled Cauliflower Tempura, piquillo aioli  
Watermelon, feta, smoked sea salt  
Beetroot Poke, avocado mousse, carrot crackers  
BBQ "Pulled" Mushroom Sliders, spicy cashew aioli, brioche bun  
Wild Mushroom Tart, ricotta, balsamic, truffle, shaved grana padano  
Cherry Heirloom Tomato Tart, sun-dried tomato pesto, goat feta  
Nashville 'Chicken' Fried" King Oyster Mushroom, vegan ranch  
Piquillo Peppers stuffed with BBQ Jackfruit, summer corn puree

### **Bird:**

Quebec Foie Gras Brûlée, strawberry and rhubarb, brioche  
Smoked Confit Duck and Mushroom Croquettes, cherry gel  
Grilled Sourdough Toast with Duck Prosciutto, figs, truffled pecorino, arugula  
Baja Chicken Taquitos, avocado and tomatillo salsa verde  
Lemongrass Chicken Lettuce Wrap, mango, pickled cucumber, cilantro, avocado, peanut sauce  
Turkey Slider with Salt Spring Camembert, rosemary sourdough, maple fennel bacon, pesto aioli

### **Land:**

Venison Tartare, truffle, rosemary sable cracker, pickles  
Angus Beef Slider, brioche bun, aged cheddar, caramelized onion aioli  
Smoked BBQ Brisket Grill Cheese, aged havarti, sourdough  
Beef Ribeye Skewer, truffle and lemongrass aioli  
Jamaican Jerk Pork Belly, yam puree, banana chip  
Glazed Pork Bao, peanuts, pickled shallot, creamed spicy kale, white bun  
Crispy Stone Ground Polenta, speck, aioli, parmesan

### **Sea:**

Chilled BC Oysters, fresh shucked with citrus mignonette, chive  
Lobster Tartelette, fennel, tarragon  
Spring Salmon Tartare, golden beet crisp, spruce tip vinaigrette  
Sushi Pizza, king salmon, crispy rice, unagi sauce, togarashi aioli  
Yellowtail Hamachi, marinated shiitake, sesame aioli  
Octopus, nduja, olive, grilled sourdough  
Seared Scallops, peanut, lime leaf, brown butter and crispy garlic crumb, lemongrass puree  
Scallop and Halibut Crudo, watercress and buttermilk nage, pancetta crisp  
Scallops, xo sauce, 5 spice chicharron  
Local Albacore Tuna, puffed rice crisp, verde, sesame soy vinaigrette  
Red Tuna + Dungeness Crab, avocado, cucumber, jalapeño, ginger vinaigrette, "kani blossom"  
Grilled Jumbo Prawn Skewers, lemon, garlic, parsley