the collective kitchen

Canapés

Field and Forest:
Twice Baked Comte Souffle with melted leeks
Pickled Cauliflower Tempura, piquillo aioli
BBQ "Pulled" King Oyster Mushroom Sliders, spicy cashew aioli
Wild Mushroom Tart, ricotta, balsamic, truffle, shaved grana padano
Nashville "Chicken Fried" Oyster Mushroom, vegan ranch
Spice Roasted Carrot and Cippolini Galette, chevre and harissa
Grilled Sourdough Toast, whipped feta, pistachio, pommegranite, spicy hot honey
Blue Cheese, Walnut and Pear Toast
Chile Relleno Taquitoes, avocado and tomatillo salsa verde

Bird:
Quebec Foie Gras, blackberry, pistachio, brioche
Grilled Sourdough Toast with Duck Prosciutto, wild mushrooms, truffled pecorino
Five Spiced Duck Springroll, home made plum sauce
Red Sichuan, Soy and Ginger Braised Duck, scallion pancake
Miso Chicken Meatballs, cilantro and green onion

Land:
Smoked BBQ Brisket Grill Cheese, aged havarti, sourdough
Angus Beef Slider, aged cheddar, aioli, caramelized onion
Lemongrass and Ginger Beef Ribeye Skewer, red onion chutney
Beef Barbacoa Taco, mango salsa, corn tortilla
Iberico Ham, poached apple, aged farmhouse cheddar, fig syrup
Jerk Pork, socca crisp, carribean cilantro chutney
Glazed Pork Bao Buns, grilled scallion verde, crispy chili and ginger, pickled shallot
Sweet and Spicy Baby Back Ribs
Lamb Pops, hazelnut piquillo romesco, green olive tapenade
BC Cheese and Owen's Wild Game Charcuterie, garlic crostini, accompaniments

Sea:
Chilled BC Oysters, with green chili kaffir lime granita, and citrus mignonette
Seared Scallops, chili crunch, bacon, aioli
Coconut Shrimp, charred pineapple serrano salsa
Grilled Octopus, nduja, olive tapenade, basil
Humbolt Squid, charcoal spice, eggplant bagna cauda
King Crab Roll, soy wrapper, smoked gribiche
Crab Ravioli, lime, basil, safffron
Lobster Gyoza, ponzu dipping sauce, spicy mustard
Lobster Tempura, yuzu koshu aioli
Sushi Pizza, king salmon, crispy rice, unagi sauce, togarashi aioli
Yellowtail Handroll, shiitake, sesame aioli
Local Albacore Tuna Tatsutaage, soy, sake, garlic and lemon ponzu