



Canapés

Field and Forest:

BC Cheeses and Owen's Wild Game Charcuterie with House Garlic Crostini w Accompaniments
Crispy Avocado Frites, spicy cauliflower cashew aioli
Grilled Halloumi, mango salsa
Summer Corn Beignets, sweet chili sauce
Pickled Cauliflower Tempura, piquillo aioli
Watermelon, feta, smoked sea salt
Grilled Sourdough Toast, whipped feta, pistachio, pomegranate, spicy hot honey
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, feta, basil
Nashville 'Chicken' Fried" King Oyster Mushroom, vegan ranch

Bird:

Quebec Foie Gras, strawberries, brioche
Five Spiced Duck Spring Roll, home made plum sauce
Baja Chicken Taquitos, avocado and tomatillo salsa verde
Lemongrass Chicken Butter Lettuce Cups, mango, pickled cucumber, peanut sauce
Miso Chicken Meatballs, cilantro and green onions

Land:

Angus Beef Slider, brioche bun, aged cheddar, caramelized onion, aioli
Smoked BBQ Brisket Grill Cheese, aged havarti, horseradish aioli, sourdough
Ginger and Lemongrass Beef Ribeye Skewer, red onion chutney
Jamaican Jerk Pork Belly Skewers, sweet potato puree, coconut
Glazed Pork Bao Buns, grilled scallion verde, crispy chili & ginger, pickled shallot
Lamb Pops, hazelnut piquillo romesco, green olive tapenade

Sea:

Coconut Shrimp, charred pineapple serrano salsa
Chilled BC Oysters, fresh shucked with citrus mignonette, chive
Lobster Gyoza, yuzu ponzu, spicy mustard
Dungeness Crab Tartelette, eggplant, shiso
King Crab Thighs, heirloom cherry tomato, cucumber sunomuno
Spring Salmon Tartare, golden beet crisp, dill crème
Ling Cod Tempura, yuzu kosho aioli
Sushi Pizza, king salmon, crispy rice, unagi sauce, togarashi aioli, avocado
Cured Yellowtail Hamachi Handroll, shittake, sesame aioli
Grilled Octopus, nduja, olives, sourdough toast
Seared Scallops, green curry aioli, bacon