

Sides

Assortment of Local, Seasonal Organic Farm Veggies TBD by weekly farm fresh sheets

BC Potato (Choose 1)
i) terrine, layered with roasted garlic, thyme, parmesan
ii) yukon gold mashed potato
iii) roasted fingerlings

Grilled Green Asparagus sweet onion, brown butter crumble, goat cheese fondue

Charred Brocollini with green and black olive vinaigrette, pink peppercorn

Roasted Rootdown Farm Rainbow Carrots whipped feta & spicy vinaigrette

Grilled Sweet Corn on the Cob cilantro butter and maldon salt

Wild and Cultivated Mushroom Fricassée + Thyme

Cauliflower, Leek and Camembert Gratin

Saskatchewan Wild Rice lemongrass, ginger and coconut

Green Farro and Wild Mushroom Risotto white wine, parmesan broth, herb butter

Ricotta Gnocchi

Stone Ground Polenta with Poblanos

Lemon Orzo

Fresh Hand Cut Fettuccine Pasta