

# plated lunch + dinner

minimum 15 people



smoked sablefish niçoise salad 🧖 🕙



green beans, hard-boiled eggs, capers, cherry tomatoes, potato

pan-seared seasonal salmon 🔊 🛞



crispy kale, mustard dressed warm potato salad with crispy shallots, parsnip velouté

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forest mushroom risotto 🖉 🕙



fine herbs, parmesan, truffle oil

candied pecan & caramel parfait 🖉 🕙

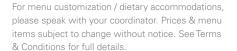


vanilla bean gelato, whiskey butterscotch sauce

milano organic fair trade coffee

\$39 per person

four o'clock organic fair trade teas















### atlantic

dungeness crab bisque 🧖 🕸



herb crème fraîche

OR

wild mushroom velouté 🖉 🕲



sherry, crispy basil

atlantic cioppino 🧖 🛞

mussels, clams & prawns in a saffron broth, classic mirepoix vegetables & baby potatoes

maple pecan ice cream sundae

butterscotch sauce, black pepper cookies

\$44 per person milano organic fair trade coffee

four o'clock organic fair trade teas

## spanish banks

grilled romaine salad  ${\mathscr L}$ 



grilled herb focaccia, shaved parmesan, homemade caesar dressing, fresh pickled herbs

grilled flank steak ®



roasted root veg hash, chimichurri, sautéed baby spinach

coconut panna cotta ®

wild berry compote

milano organic fair trade coffee

\$40 per person

four o'clock organic fair trade teas









## bowen island

thai roasted duck salad ®



fraser valley free range chicken breast 🖖 🛞

sage & ricotta stuffing, roasted root veg, carrot purée, pomegranate & pistachio relish

kaffir lime crème brûlée 🖉

black pepper cookies

\$46 per person milano organic fair trade coffee

four o'clock organic fair trade teas

sea to sky

heirloom tomato & bocconcini salad 🖉 🕲



fresh and fried basil, balsamic reduction

sage bistro surf & turf 🔊 🛞



beef tendorloin, dungeness crab, merlot demi glace, chive hollandaise, smoked cheddar & chive potato cake, sautéed seasonal greens, baby carrots

toffee caramel crunch cheesecake



warm sticky toffee sauce

milano organic fair trade coffee

\$49 per person

four o'clock organic fair trade teas









## sunshine coast

#### waldorf salad



granny smith apple, candied walnuts, late harvest grapes, celery ribbons

#### seared albacore tuna

shaved fennel, chiffonade lettuce, orange segments, roasted shallot dressing

#### pan-fried veal sweetbreads

grilled sourdough, pickled shallots, sauce gribiche

chilled hibiscus tea 🗤 🛞

seared sablefish



olive oil pomme purée, fresh shaved vegetables, roasted shellfish reduction

lavender panna cotta ®

rosemary pearls, coconut

\$69 per person

milano organic fair trade coffee four o'clock organic fair trade teas





