

Cold Items

Caramelized Apples and Plums

On a bed of Arugula & Bib lettuces with herbed balsamic cream

or

Roasted Root Vegetables

With toasted Pumpkin seeds and baked Goat's cheese medallions

and

Trio of Wild Salmon

Smoked Salmon, Indian Candy, Scandinavian Gravlox served with Artesian crackers & breads, capers, house made pickles, ricotta cream cheese, preserved lemons & dill

Hot Items

Choose Two:

Spiced & Brined Oven Roasted Fraser Valley Cornish Game Hens

With fig and plum sauce

or

Wild Sockeye Salmon

Served with BC apple cider & fennel beurre blanche

or

Beef Tenderloin

With wild mushroom & truffle reduction

Zinfandel Poached Pears

With Candied Mandarin Peel & Crème Anglaise

Not so Traditional Plum Pudding

Soaked in Brandy with a Rum Sauce

Roasted Russets

With Crème Fraiche, double smoked bacon bits, chives & scallions

Brussel Sprouts

With cranberries, caramelized shallots and shaved Parmesan