

Lunch

Select a two (2) -course lunch menu for your group with one (1) pre-selected soup or salad. & one (1) pre-selected entrée.
Make it a 3-course lunch by adding third (3rd) course for \$8.25.

Menus are priced based on 20 persons or more, groups under 20 persons, a service charge will apply.

Entrée order on arrival is available for groups up to a maximum of 60 guests; where a maximum of 2 entrees plus 1 vegetarian choice can be selected. Appetizer and dessert need to be pre-selected. Cost for entrée order on arrival service is based on the highest entrée price plus \$10 per person applies.

Soup / Salad (Choose 1; Add-on a course \$8.25)

- Roasted Red Pepper and Tomato Soup with Basil Pesto (vegan)
- Chef's Daily Creation
- Leek and Potato Soup with Chive Sour Cream, Candied Pancetta
- Pureed White Bean and Vegetable Soup with Parmesan Cheese Frico
- Chicken and Curry Soup, Apples & Raisins
- Seasonal Organic Greens with Roasted Pear, Spiced Pecans, Raspberry Dressing (vegan)
- Romaine Heart Salad with Garlic Anchovy Crostini
- Frissé Salad with Aged Cheddar, Toasted Almonds, Green Onion, Buttermilk Herb Dressing
- Baby Spinach Salad with Dried Cranberries, Caramelized Button Onion, Multigrain Croutons, Sherry Vinaigrette

Entrées

- Seared Breast of Yarrow Free Run Chicken with White Bean and Italian Sausage Casserole \$41
- Spaghetti Carbonara with Pancetta, Cream, Egg, Parmesan Cheese \$40
- Four Cheese Ravioli with Pesto Cream Sauce, Parmesan Cheese \$40
- Roasted BC Ling Cod Filet with Fingerling Potatoes, Roasted Red Pepper Sauce, Seasonal Vegetables \$41
- Grilled Wild BC Sockeye Salmon Filet with Buttermilk Mash Potato, Seasonal Vegetable, Lemon Caper Brown Butter \$41
- Steamed PEI Mussels with Green Curry Sauce, Cilantro Oil \$40
- Grilled 7 oz. Alberta Flat Iron Steak with Gratin Potatoes, Seasonal Vegetables, Red Wine Jus* \$42
- Chermoula Marinated Lamb Sirloin with Buttermilk Mash Potato, Seasonal Vegetables, Fresh Herb Jus \$42
- Vegetable Pave, Potato Fricassee, Grilled Green onions (vegan) \$40

* Served Medium Rare

Desserts \$8.25

- Chocolate Fondant with Berry Coulis, Whipped Cream
- Pear Tart with Fruit Coulis, Praline, Whipped Cream
- Raspberry Vanilla Crème Brûlée
- Assorted Fruit with Fresh Mint, Raspberry Coulis (vegan)

Freshly baked bread, regular and decaffeinated coffee, teas and herbal infusions are served with your meal

