

SAMPLE WEDDING MENU

PASSED APPETIZERS

ARANCINI: ITALIAN MUSHROOM RISOTTO POPPERS
with preserved meyer lemon sauce

ROASTED PEAR & HOUSE SAUSAGE BRUSCHETTA
pickled cipollini onions, dijon & cornichon

ROASTED POTATO CUP
filled with roasted carrots & topped with aged blue cheese

SEATED DINNER

first course

BABY KALE, RADICCHIO & FRISEE SALAD MIX
lemon vinaigrette, toasted pine nuts, pomegranate seeds & pickled red onions

HOUSE ARTISAN BREADS
with sea salt butter

second course

HORSERADISH MARNIATED BEEF TENDERLOIN
with heirloom polenta cakes, glazed rainbow carrots & wild mushroom ragout

or

SLOW BAKED VANCOUVER ISLAND SALMON
with root vegetable gratin, braised garlic kale & spiced creme fraiche

or

WINTER VEGGIE "CASSOULET"
parnsips, carrots, cipollini onions, portabellas, fennel, white beans,
caramelized garlic & tomato confit with crunch crumb topping

DESSERT

'DRIZZLED AND KISSED' MEYER LEMON SPONGETTE
sponge cake, blood oranges, meyer lemon curd,
citrus meringue kisses & citrus chips