



Our menus use the best products BC has to offer and rely heavily on our relationships with farmers, fishers and purveyors of fine food. All of our menus are highly customizable and change with the seasons.

Here are some sample menu options for fall 2011.

**Canapés:**

**seafood:**

seared albacore tuna with daikon radish and ponzu sauce

octopus, chorizo and cherry tomato pintxo with sherry glaze

spiced dungeness crab fritter with remoulade sauce

Sawmill Bay oyster on the half-shell with cucumber-jalapeno mignonette

smoked sablefish Spanish tortilla with garlic aioli

**meat and poultry:**

pâté de campagne with green apple mustard on toasted country bread

fried chicken with cornbread and jalapeno waffle

duck confit spring roll with shiitake mushrooms, ginger and sesame

duck meatballs with braised red cabbage

beef tartare with capers, shallots, cornichons and parmesan crisp

tarte flambée: crème fraîche, caramelized onions, and smoked bacon flatbread

veal sweetbreads with sauce gribiche

**vegetarian:**

wild mushroom arancini with fior di latte cheese and porcini mustard

rosemary-polenta crisp with pepper jam

chickpea fritter with curry mayonnaise

belgian endive with red wine poached pear, blue cheese and toasted hazelnuts

**sweet bites:**

mini chocolate éclair

chocolate pot de crème with coconut chantilly

lemon tart

toasted almond panna cotta with pear compote

assorted house made cookies

assorted macarons and hand made chocolates from Thierry Patisserie