Holiday 3 Course Plated Menu 2021
$55 per person
Minimum 10 guests

Notes:
-Entrée selections: choice of 1 starter, 1 protein & 1 plant based entrees & 1 dessert
-One additional entrée selection add $10.00 per person
-Selections must be pre-ordered
-Includes Artisan Breads & Butter

Starters

Harvest Autumn Salad 🍃ANGED
roasted Brussel sprouts, kale, granny smith apples, sundried cranberries, parmesan reggiano cheese, honey Dijon dressing
Allergens: sulphites, mustard, milk

Warm Root Vegetable Salad 🍃🍎ANGE
roasted parsnip, carrots & beets, roasted shallot vinaigrette
baby spinach, spiced pumpkin seeds, goat cheese
Allergens: sulphites, mustard, milk

Roasted Cauliflower & White bean Soup 🍃🍎ANGE
leeks, onion, thyme, garlic
Allergens: no known priority allergens

Winter Squash Velouté 🍃🍎ANGE
truffle oil, chives
Allergens: milk

Roasted Pork Belly 🍃ANGE
sautéed granny smith apple & green cabbage, celery root puree, natural jus
Allergens: milk

Crusted Goat Cheese 🍃ANGE
pistachios, honey fig drizzle, sundried cranberries, arugula salad, crostini
Allergens: milk, tree nuts (pistachios), gluten, wheat

Harissa Spiced Roasted Carrot Hummus 🍃ANGE
olive oil drizzle, torn baguette, minted cucumber
Allergens: gluten, wheat

vegetarian  🍃  vegan  🍃  halal  🍃  ocean wise  🍃  made without gluten
Entrees

Butternut Squash Ravioli

- tuscan pumpkin cream, toasted pumpkin seeds, asparagus & shaved parmesan

Red Wine Braised Short Ribs

- cauliflower & leek puree, sautéed greens, peppercorn demi-glace
  - Allergens: sulphites, milk

Grilled King Oyster Mushroom & Smoked Tofu

- squash gratin, braised chard, maple roasted UBC Farm carrot puree
  - warm lemon herb vinaigrette
  - Allergens: sulphites, soy

Pan Seared Fraser Valley Free Run Chicken Breast

- celeriac puree, crisp pancetta & onion ragout, roasted baby carrots and broccolini, calvados apple ginger butter
  - Allergens: milk, sulphites

Grilled Arctic Char

- chilled asian vegetable & edamame salad, soy ginger vinaigrette
  - Allergens: fish (char), sulphites, mustard, soy

Pan Seared AAA Beef Tenderloin

- whipped Yukon gold potatoes, asparagus, roasted fennel
  - demi-glaze, herb garlic compound butter
  - Allergens: milk, sulphites
  - $5.00 per person surcharge

Desserts

Gluten Free Molten Chocolate Cake

- macerated fresh wild BC berries, vanilla whipped cream
  - Allergens: milk, egg

Warm Apple & Pecan Gallette

- whisky caramel sauce, vanilla whipped cream
  - Allergens: gluten, wheat, milk, tree nuts (pecans)

Cinnamon & Pumpkin Caramel Cheesecake

- vanilla crème anglaise
  - Allergens: gluten, milk, wheat, egg

Gluten Free Vegan Double Chocolate Brownie

- dark chocolate drizzle, toasted almonds
  - Allergens: nuts (almond)

Milano Organic Fair Trade Coffee

Organic Fair Trade Four O’clock Teas

- vegetarian  - vegan  - halal  - ocean wise  - made without gluten