

PASSED CANAPÉS

POTATO & GREEN PEA SAMOSA

mango tamarind chutney

FOREST MUSHROOM ARANCINI

perigord truffle aioli, pea tendrils

QUEBEC FOIE GRAS TORCHON

toasted brioche, spiced apple butter, okanagan icewine gelee

BENGAL INSPIRED CANAPÉS

BENGAL BUTTER CHICKEN

tender braised chicken, spiced tomato curry, grilled naan bite

CHILI PANEER

fried indian cottage cheese, spicy pepper, onion & tomato ragu,  
crispy poppadum

ROASTED CAULIFLOWER ALOO GOBI

potato & turmeric curry, crispy chickpeas

PACIFIC NORTHWEST  
SIGNATURE SEAFOOD SELECTION

chilled dungeness crab legs, cold smoked sockeye salmon, candied sablefish,  
hot smoked chinook, sea cider poached jumbo prawns, salmon pepperoni,  
saltspring island mussels & manila clam escabeche, seared albacore tuna  
tataki, chef's selection of assorted sashimi & nigiri

pickled red onions, capers, lemon, marie rose sauce, miso aioli, kimchi  
cocktail sauce, seaweed sesame salad, wasabi, pickled ginger

CHEF ATTENDED OYSTER & CAVIAR STATION

selection of vancouver island & east coast pei oysters, northern divine  
sturgeon & smoked steelhead caviar 'bumps', buckwheat blini, crème fraîche,  
champagne mignonette, freshly grated horseradish & local hot sauces

FESTIVE RACLETTE & ANTIPASTO BAR

herb-infused marble potatoes, crusty sourdough bread, pickled market  
vegetables, grilled zucchini & roasted peppers, gherkins, marinated button  
mushrooms, whole beast garlic coil sausage, venetian & soppressata salami

MINI VEGETABLE CRUDITÉ GARDEN

fresh origins tiny vegetables, mushroom 'soil', smoked tofu dip, green  
goddess dressing, buttermilk ranch

SMALL PLATES 'TAPAS'

SMOKED BRADNER FARMS BEEF CHEEK

caramelized celeriac & maple mash, horseradish-infused cabernet jus

CEDAR PLANK ROASTED LOIS LAKE STEELHEAD

birch & fennel pollen glaze

ADOBO GLAZED PORTOBELLO TOSTADA

nixtamalized corn tortilla, pickled radish, crushed avocado, queso fresco

DESSERT BAR

CLASSIC PROFITEROLES

cardamon chestnut cream

CHOCOLATE TRUFFLE TOWER

grand marnier & passionfruit truffles

CHAMPAGNE & YUZU GELÉE

seasonal berries

LEMON SAFFRON CURD TARTS

torched meringue

GIANDUJA MOUSSE CUPS

hazelnut praline