

## MENU ONE

\$39.95++

### Starter Selection

SEAFOOD CHOWDER

or

CAESAR SALAD

### Entree Selection

STUFFED CHICKEN BREAST

Capicola, Sundried Tomato Pesto

Fontina Cheese

Roasted Potatoes, Seasonal Vegetables

or

WILD BC SALMON

Steamed Jasmine Rice, Seasonal Vegetables

Chardonnay Beurre Blanc

or

GRILLED 8oz SIRLOIN

Artichoke Yam Mash, Seasonal Vegetables

Cabernet Demi

or

ARTICHOKE SPINACH CANNELLONI

Tomato Alfredo

Shredded Asiago

### Dessert

Individual black forest gâteau

## MENU TWO

\$49.95++

### Starter Selection

BUTTERNUT SQUASH BISQUE

or

BABY FRISEE AND ARUGULA SALAD

Saffron Chardonnay Poached Pear

Sundried Cranberry Dressing

### Entree Selection

STUFFED CHICKEN BREAST

Capicola, Sundried Tomato Pesto

Fontina Cheese

Roasted Potatoes, Seasonal Vegetables

or

PANSEARED PACIFIC HALIBUT

Orange Carrot Puree, Roasted Fingerling Potato, Shimeji

Mushroom Sauce

or

LAVENDER DIJON LAMB SHANK

Artichoke Yam Mash

Baby Vegetables, Shiraz Demi

or

GRILLED VEGETABLE & LEMON SPINACH STRUDEL

Mission Fig Quinoa

### Dessert

Individual black forest gâteau

## MENU THREE

\$59.95++

### Share Platter

Candied Salmon, Clams, Mussels

Mushrooms, Grilled Vegetables

### Starter Selection

BUTTERNUT SQUASH BISQUE

or

MESCLUN GREENS & CAMBAZOLA

Saffron Chardonnay Poached Pear

Sundried Cranberry Dressing

### Entree Selection

STUFFED CHICKEN BREAST

Capicola, Sundried Tomato Pesto

Fontina Cheese

Roasted Potatoes, Seasonal Vegetables

or

BLACK COD

Cream Corn Risotto, Mushroom Crème

or

6oz TENDERLOIN

Roasted Fingerling Potato

Seasonal Vegetables, Cabernet Demi

or

GRILLED VEGETABLE & LEMON SPINACH STRUDEL

Mission Fig Quinoa

### Dessert Selection

White Chocolate Cheesecake

or

Sour Cherry Rhubarb Tart