



Menu d'aujourd'hui
Bon Appetit!

Mini Meals & Chef Stations

Meat & Poultry

Braised Beef Shortribs

on whipped potatoes spiked with crumbled blue cheese, drizzled with rich demi glace

Roasted London Broil Beef & Potato Sticks

thinly sliced with peppercorn mignonette sauce

Lavender Scented Lamb Chops

two tender lamb chops with a lavender brioche crust with potato berry and red wine demi glace

Braised Moroccan Lamb Shank

almond & raisin couscous, citrus mint creme fraiche

Chicken Stroganoff

pulled chicken breast in creamy white wine & shallots sauce on a bed of buttered egg noodles

Seafood

Baja Surf Fish Tacos

(self-serve station)

pasilla chili & lime marinated Oceanwise white fish tacos with guest's choice of toppings

Seared Wild Sockeye Salmon

served with mango salsa on a bed of Greek quinoa salad with citrus olive oil & fresh oregano

Iced Raw Oyster Station

pearl onion & red wine mignonette confit, freshly grated horse radish & lemon creme fraiche

Fresh Lobster Thermidor Mac n' Cheese

Caciocavallo, fontina, manchego & reggiano Mac n' cheese, topped off with fresh Nova Scotia Lobster Thermidor & Chanterelle mushroom ragout

Dungeness Crab Cakes

green papaya salad with fresh mango, mild curry mayonnaise

Vegetarian

Wild Mushroom Ravioli

served with a fennel limoncello cream sauce & fresh grated reggiano

Asparagus Fries

three crispy fried spears served on a bed of Asian micro greens with a spiced red pepper aioli

Risotto Trio

Italian parsley & garlic pesto ~ Chianti robusta tomato confit ~ Pinot Grigio romano truffle oil

Coconut Bean Cassoulet

red, white and black beans tossed in a fresh turmeric root chili syrup served on a red lentil & quinoa coconut risotto