



GROUP MENU V

APPETIZER

PAN SEARED SCALLOPS

Candied salmon salad, cranberry vinaigrette & wasabi tobiko roe
or

GREEN APPLE & BRÛLÉE GOAT CHEESE SALAD

Golden beets, organic greens, roasted pumpkin seeds
lemon pepper vinaigrette

MAIN COURSE

HALIBUT WRAP IN SMOKED SALMON

Roasted fingerling potatoes, baby vegetables
artichoke & lobster butter sauce

or

WHOLE 1LB ATLANTIC LOBSTER

Candied salmon risotto, baby vegetables
& lemongrass butter sauce

or

ALDER GRILLED AAA CANADIAN BEEF TENDERLOIN

Smoked cheddar & scallion mashed potatoes
Dungeness crab relish, roasted garlic oil & green peppercorn jus

DESSERT

BAKED CHEESE CAKE RAVIOLIS

Sour cherry compote & vanilla gelato

or

COFFEE/TEA

(add \$2.00 ~ 2 Desserts)

\$65.00 PER PERSON

GST is not included.

**A 15% gratuity will be added to all food and beverages.
Group Menus are for parties of 20 or more.**