



## **GROUP MENU V**

### **APPETIZER**

#### **PAN SEARED SCALLOPS**

Candied salmon salad & grilled lemon 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**

Spinach 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.**