



## **GROUP MENU IV**

### **APPETIZER**

#### **CRAB CAKE**

Organic baby greens, gaufrette potatoes  
chipotle aioli

or

#### **WILD MUSHROOM SPINACH SALAD**

Maple balsamic vinaigrette, bacon tuile

### **MAIN COURSE**

#### **ALDER GRILLED SALMON TRIO**

Chinook, sockeye & coho salmon  
shrimp & spinach risotto, chive butter sauce

or

#### **ALDER GRILLED HAIDA GWAII SABLE FISH**

Roasted fingerling potatoes, baby vegetables  
fennel slaw and passion fruit vinaigrette

or

#### **ALDER GRILLED BEEF TENDERLOIN**

Chilli prawn springroll, horseradish mashed potatoes  
baby vegetables & roasted garlic jus

### **DESSERT**

#### **S'MORES CAKE**

Peanut butter caramel sauce & roasted marshmallows  
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.**