



GROUP MENU VI

STARTER

TRIO OF FRESH LOCAL OYSTERS

Kaffir lime mignonette & chives

(can be replaced with any appetizers of other group menus)

APPETIZER

PAN SEARED SCALLOPS

Tomato confit, micro greens & grilled lemon vinaigrette

or

CHILI PRAWN SPRINGROLLS

Apple & fennel slaw

honey passion fruit vinaigrette

MAIN COURSE

ALDER GRILLED MIXED SEAFOOD

Sockeye salmon, halibut, prawns, scallop, smoked oyster

green onion mashed potatoes, baby vegetables

lemon butter sauce

or

WHOLE 1LB ATLANTIC LOBSTER PAELLA

Clams, mussels, chorizo sausage, candied salmon & braised fennel

or

ALDER GRILLED BEEF TENDERLOIN

Lobster mashed potatoes, grilled asparagus

Dungeness crab salsa & roasted garlic pepper jus

DESSERT

LEMON MERINGUE MACARONS

Seasonal fruit

or

COFFEE/TEA

(add \$2.00 ~ 2 Desserts)

\$80.00 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.