



GROUP MENU V

APPETIZER

PAN SEARED SCALLOPS

Candied salmon salad, wasabi tobiko roe & grilled lemon vinaigrette
or

GREEN APPLE & BRÛLÉE GOAT CHEESE SALAD

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

MAIN COURSE

SMOKED SALMON WRAPPED HALIBUT

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)

\$69.00 PER PERSON

GST is not included.

**A 18% gratuity will be added to all food and beverages.
Group Menus are for parties of 20 or more.**