

THE SALMON HOUSE



Starter

TRIO OF FRESH LOCAL OYSTERS
Kaffir lime mignonette and chives

Appetizer

PAN SEARED SCALLOPS
Tomato confit, micro greens and grilled lemon vinaigrette
or
CHILI PRAWN SPRINGROLLS
Apple and fennel slaw, honey passion fruit vinaigrette

Main Course

ALDER GRILLED MIXED SEAFOOD
Sockeye salmon, halibut, prawns, scallop and smoked oyster
green onion mashed potatoes, baby vegetables
lemon butter sauce

WHOLE 1LB ATLANTIC LOBSTER PAELLA
Clams, mussels, chorizo sausages, candied salmon braised fennel

ALDER GRILLED AAA BEEF TENDERLOIN
Lobster mashed potatoes, grilled asparagus
Dungeness crab salsa and roasted garlic pepper jus

Dessert

BLACK FOREST DOME CAKE
Kirsch jelly and cherry compote

COFFEE/TEA

\$80.00 PER PERSON
Plus GST & 20% Gratuity

Available for groups of 20 guests or more
7 days notice required
Price subject to change