

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

PAN SEARED DUCK BREAST
Goat cheese mash potatoes, baby vegetables
maple citrus confit, balsamic jus

ALDER GRILLED 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

\$90.00 PER PERSON
Plus 20% Gratuity & GST

Available for groups with 20 guests or more
14 days notice required
Price subject to change