

Custom Plated Menu

fresh baked artisan rolls and butter

~Starter~

"Barnston Island" Baby Lettuce (V)

Okanagan ice-wine, Fraser Valley honey and ginger compressed green apple double cream brie, cranberry crostini, house-made candied walnuts
small batch pharaoh lemon vinaigrette

~Entrée~

Poulet

Roasted Fraser Valley free-range chicken breast filled with
Lemon and rosemary infused Okanagan goat cheese
Chateau potatoes, wilted baby spinach
Wild mushroom poultry jus

~Dessert~

Crème Brule

Maple sugar, macaron, fresh berries

freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments

**Vegetarian Entrée Option:*

Wild Mushroom Spinach and Ricotta Roulade (G)

Baby striped beets, asparagus, roasted cauliflower florets
Roasted garlic cannellini bean puree, grape tomato basil vinaigrette
Black pepper Parmesan crisp

(G) Contains Gluten

(V) Vegetarian

(VE) Vegan