



Every Ingredient for Exceptional Entertaining

FALL WINTER MENU

Beef, Lamb, Pork and Venison

Beef Bourguignon

rich red wine and brandy sauce with carrots, mushrooms, bacon and roasted shallots

Beef Tenderloin with Chanterelles

with a red wine demi

Beef Tenderloin with Gorgonzola and Walnuts

grilled beef, Gorgonzola walnut butter and red wine jus

Beef Tenderloin with Herbs and Port Jus

grilled and seasoned with fresh herbs

Beef Tenderloin with Mocha Porcini Sauce

peppered and grilled tenderloin and rich demi

Beef Tenderloin with Star Anise Sauce

peppered and grilled tenderloin and rich demi

Beef Tenderloin with Wild Mushrooms

grilled and served with porcini, hedgehog and chanterelle mushrooms and red wine demi

Braised Beef Short Rib with Scottish Ale

Granville Island Scottish Ale, sherry vinegar and shallot confit

Braised Short Rib with Star Anise Sauce

tender beef braised with leeks and ginger

Grilled Lamb Sirloin with Pomegranate

pepper crusted lamb and pomegranate balsamic jus

Grilled Lamb Sirloin with Smoked Paprika

red wine jus and salsa verde

Herb Roasted Lamb Loin with Olives

green olive tapenade and caramelized orange lamb jus

Mumbai Spiced Lamb Rack

lamb jus, fine beans, crispy shallots and feta

Pepper Roasted Venison Loin

dark cocoa-espresso red wine sauce

Pepper Roasted Venison Loin with Sour Cherry Jus

organic beluga lentils, celery root purée and seasonal vegetables

Rack of Lamb with Fennel Pollen

with dried black Mission and roasted fresh figs and a caramelized fig and aged balsamic jus

Rack of Lamb with Preserved Lemons and Mint

with a red wine demi

Slow Cooked Pork Rack with Crackling

dry spice rubbed bone-in pork loin and anise-scented pork jus

Venison Braised in Red Wine and Rosemary

rich red wine and brandy sauce with root vegetables and fresh tarragon

Call us at 604.875.0123

culinarycapers.com