




## FALL WINTER MENU

### The Perfect Match – Complete Entrées

-  Arctic Char with a Lemon Pine Nut Beurre Blanc  
seasoned with preserved lemon and tomato concassé, roasted squash, green beans and crisp sage and panko gremolata, smashed new red potatoes with herbs and Parmesan
- Beef Tenderloin with Peppadew Chimichurri  
herb crusted potatoes, crispy shallots and seasonal vegetable jewels
- Beef Short Rib with Lobster  
brown butter braised short rib with tarragon poached lobster, potato pavé with celery root and chive, seasonal vegetables and red wine jus
- Braised Short Rib and Sablefish  
seasonal vegetables, Yukon gold potato and carrot pavé, wild mushroom jus
- Braised Beef Short Rib with Carrot Purée  
Granville Island Scottish Ale braised short rib, carrot purée, matchstick potatoes and seasonal vegetable jewels
- Braised Beef Short Rib with Chanterelle Mushrooms  
celery root and Yukon gold potato mash and seasonal vegetable jewels
- Braised Short Rib with Orzo and Cheddar Croquette  
tender red wine braised beef and seasonal vegetables
- Chicken Stuffed with Pine Nuts  
seasoned with preserved Meyer lemon, roasted squash, green beans and crisp sage and panko gremolata, smashed new red potatoes with herbs and Parmesan and a Marsala and fresh thyme scented jus
- Flat Iron Beef and Butter Poached Lobster  
edamame beans, squash and sweet pepper jewels, green onion, ginger rice cake and Granville Island sake beurre blanc
- Free-Range Chicken Breast with Chèvre  
stuffed breast with herbs and grainy mustard, house-made smoked tomato sauce, wild mushroom bread pudding and seasonal vegetables
- Free-Range Chicken Stuffed with Fig Mustard  
Bella olive rustic potato cake, seasonal vegetables and smoked bacon vin cotto sauce
- Grilled Beef Tenderloin with Arugula Salad  
Yukon gold potato croquette, Port jus, Dijon aioli and an arugula oven-dried tomato salad dressed with aged balsamic and Manchego cheese shards



### Ocean Wise.

Culinary Capers Catering is proud to partner with the Vancouver Aquarium's Ocean Wise program in providing ocean-friendly seafood choices.







Call us at 604.875.0123

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## FALL WINTER MENU

### The Perfect Match – Complete Entrées (continued)

-  House Smoked Sablefish  
lightly smoked and scented with a maple mustard glaze, preserved lemon and chive jus, rustic potato cake with caramelized shallots and seasonal vegetables
- Juniper Berry and Fresh Bay Leaf Scented Lamb  
White Grace organic cheese and caramelized butternut squash bread pudding, seasonal vegetables and dried Okanagan plum and red wine jus
- Lamb with Heirloom Beans and Pine Nut Gremolata  
rack of lamb, carrot fondant, braised fennel and mint lamb jus
-  Lingcod with White Bean Ragoût and Pancetta  
scented with sage, zucchini and bell pepper ragoût
- Rack of Lamb with Herbed Risotto Pavé and Chèvre  
lamb seasoned with preserved Meyer lemons and mint, sea salt grilled asparagus and red wine demi
- Rack of Lamb with Roasted Squash and Cilantro  
crusted new potato cake with leeks
-  Roasted Sablefish with Handmade Gnocchi  
sweet onion thyme cream, chanterelles, green beans and celery leaf salad
- Traditional Roast Turkey Dinner  
Oven-roasted grain-fed turkey  
Rich turkey gravy  
House-made spiced cranberry chutney  
Apple, onion and celery stuffing  
Chive and crème fraîche mashed potatoes  
Maple butter roasted vegetables with fresh herbs
- Turkey Breast Stuffed with Cornbread and Pecans  
spiced fig chutney, maple roasted squash and turkey jus
-  Sage Crusted Sablefish with Wild Mushrooms  
caramelized corn risotto pavé, roasted honey glazed carrots and wild mushroom sauce
-  Salmon Wellington with Seasonal Vegetables  
market vegetables and horseradish-chive beurre blanc
-  Seared Qualicum Scallops with Short Rib Ravioli  
crisp pancetta, sage brown butter, fine beans and an aged balsamic glaze



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