



## Fall Winter Menu

### Hors d'oeuvre Platters

#### Albacore Tuna Platter

soy caramel glaze, snow pea and citrus salad, fresh wasabi and watermelon radish pickle

#### Antipasto Platter

with balsamic grilled vegetables, Italian cheeses and prosciutto, peppered salami, cappicola with olives and marinated artichokes served with focaccia

#### British Columbia Artisan Cheese Platter

a selection of the finest market cheeses of the day, accompanied by dried BC fruit, fresh grapes, assorted baguette and Terra Breads fruit and nut chips

#### Camembert with Cranberry, Walnut, Port and Currant

whole wheel served warm with Terra walnut bread

#### Camembert Topped with Pecans and Maple Sugar

whole wheel topped with pure maple sugar and sprinkled with brandy served warm with baguette and crackers

#### Charcuterie Board

a selection of pâté, prosciutto, smoked turkey, chorizo sausage, house-made fig and duck sausage, double-smoked European ham served with blueberry and pear chutneys and crusty baguette

#### Chèvre, Pesto and Pine Nut Torte

served with country breads

#### Crab Dip with Corn and Cheddar

served warm with croccantini crackers

#### Deluxe British Columbia Charcuterie Board

a selection of local premium pâté, prosciutto, salamis and house-made fig and duck sausage, served with blueberry and pear chutneys, crusty baguette and green olive ficelle

#### Deluxe Seafood Platter

mussels on the half shell, topped with a green olive gremolata, jumbo prawns with fresh herbs, tangerine dusted jumbo scallops, smoked sea salt dusted wild sockeye salmon with tarragon mayonnaise and smoked tomato ketchup



## Fall Winter Menu

### Hors d'oeuvre Platters (continued)

#### Festive Roast Pork Platter

herb and pepper crusted loin with cassis cherry mustard and house-made cranberry chutney served with Terra fig and anise bread and Parmesan shallot scones

#### Fig and Candied Walnut Terrine

with Gorgonzola cheese served with thyme pepper biscotti

#### Granville Island Sake and Fennel Seed Cured Salmon

house-cured with pink peppercorns and served with nori wonton crisps, wild rice blini and hot mustard

#### Mediterranean Platter

herb and olive oil marinated feta, lemon and oregano chicken kebabs, tzatziki, roasted pepper-scented artichokes, lemon and parsley marinated olives, saffron-scented calamari, Greek-style grilled vegetables and grilled pita bread

#### Moroccan Platter

grilled eggplant with shallots, feta and mint, pistachio chicken balls, toasted pumpkin seed dip, hummus, saffron-scented calamari, artichokes with roasted peppers, smoked paprika roasted carrots and cauliflower and assorted flatbreads

#### Niçoise Salad Platter

herbed rare ahi tuna, new potato salad, green beans, assorted marinated olives, cherry tomatoes, hard-boiled eggs, seasonal greens, garlic basil aioli and sun-dried tomato dusted crostini

#### Roast Meat Platter

fresh roasted grain-fed turkey breast and mustard honey glazed baked ham, served with cranberry chutney, house-made pear mustard, dried fruit garnish and crusty country rolls

#### Smoked Salmon Platter

thinly sliced smoked salmon, capers, cream cheese, dill and sliced onion served with French bread

#### Spinach and Artichoke Dip

grilled artichokes and Piave cheese served warm with black olive baguette

#### Tuscan Crostini Platter

A trio of dips served with garlic crostini and croccantini crackers:  
vine-ripe tomato with fresh basil, extra virgin olive oil, white balsamic and a hint of garlic  
creamy porcini and button mushroom dip with rosemary and thyme  
grilled artichokes, lemon, mint and Parmesan