



Every Ingredient for Exceptional Entertaining

FALL WINTER MENU

Poultry

Chicken Cacciatore

porcini mushrooms, red wine, tomatoes and fresh thyme

Free-Range Chicken Breast with Dates and Mint

stuffed chicken with mustard, dates and mint with star anise sauce

Free-Range Chicken with Chanterelles

fresh wild mushrooms with thyme, brandy and cream

Free-Range Chicken with Dried Okanagan Plums

citrus-rubbed and stuffed with pumpkin seeds and dried plums and anise red wine chicken glaze

Free-Range Chicken with Pine Nuts and Lemon

stuffed with preserved lemon with a pine nut, fresh herb salsa verde and cherry tomato confit

Free-Range Chicken with Pistachio and Tarragon

citrus marinated and stuffed chicken and sweet pepper relish

Herb Grilled Chicken with Boursin Sauce

sautéed wild mushrooms and herb and pepper Boursin cheese

Moroccan Chicken Tagine with Almonds and Apricots

braised in sweet spices, fennel and a touch of tomato

Peppered Duck

Medjool dates and ginger kumquat jus

Porcini Stuffed Chicken

fresh thyme and Cognac shallot cream

Roast Turkey Breast with Porcini

stuffed with wild mushrooms and leeks with Cognac shallot cream

Turkey, Apple and Leek Ragoût

fresh herbs and white wine

Turkey Breast Stuffed with Apples and Leeks

fresh herbs, maple cranberry compote and turkey jus

Call us at 604.875.0123

culinarycapers.com