



Every Ingredient for Exceptional Entertaining

FALL WINTER MENU

Vegetables

Baby Carrots with Chilliwack Thistle Honey

Braised Leeks with Grainy Mustard and Cream

Green Beans with Pine Nuts
and a Parmesan, parsley gremolata

Honey and Thyme Roasted Winter Vegetables

Maple Butter Roasted Winter Vegetables
with fresh herbs

Medley of Roast Squash with Brown Butter
chunks of butternut and acorn squash, brown butter and nutmeg

Moroccan Eggplant Platter
with preserved lemon, tomatoes, crispy shallots and mint

Roasted Banana Squash with Grilled Green Onion
tossed in honey thyme butter

Roasted Carrots and Parsnips with Honey
tossed in Chilliwack Thistle honey and fresh butter

Roasted Organic Multicoloured Carrots
olive oil and fresh herbs

Roasted Squash with Cilantro Pesto

Seasonal Vegetables
tossed in herb butter

Vegetarian Quinoa Stuffed Sweet Peppers
roasted red and yellow bell peppers, fennel, thyme and basil

White Bean and Artichoke Cassoulet
grilled artichokes, tender white beans, rosemary garlic oil, baked in a casserole, topped
with Parmesan

Winter Squash with Ginger and Brown Butter
banana squash with fresh and dried ginger

Winter Vegetable Tart
grilled and roasted vegetables including fennel, celery root, carrots, red and yellow
peppers with fresh thyme and shallots on a light pastry

Winter Vegetables Julienne
julienne of seasonal vegetables including celery root, bell peppers, carrots and
parsnips brushed with herb butter

Call us at 604.875.0123

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