



Every Ingredient for Exceptional Entertaining



Fall Winter Menu

Vegetables

Baby Carrots with Chilliwack Thistle Honey

Green Beans with Hazelnuts, Rosemary and Shallots

Green Beans with Pine Nuts
and a Parmesan parsley gremolata

Honey and Thyme Roasted Winter Vegetables

Medley of Winter Squash
chunks of butternut and acorn squash roasted in maple butter and fresh thyme

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

Parmesan Roasted Fennel

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 Yams with Pecans and Orange Butter

Seasonal Vegetables
tossed in herb butter

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

White Bean Cassoulet
with rosemary and smoked ham

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
a julienne of seasonal vegetables including butternut squash, carrots and parsnip
brushed with herb butter

Call us at 604.875.0123

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