



Every Ingredient for Exceptional Entertaining

July 2010

What's new...what's hot this summer

Summer is finally here and we wanted to share a gorgeous French inspired menu influenced with the best of BC's summer regional ingredients. The entrées are perfect for interactive food stations or seated at a long table, served family style. Feel free to give us a call to help you plan your next get-together.

Enjoy!
Debra Lykkemark

Hors d'oeuvre

Sablefish brandade crostini with rouille and lemon pickles

Langostino with asparagus vichyssoise shooter stix

Squid ink tortellini with roasted squash finished with basil pesto and ricotta salata

Grilled tuna tomate farcie

vine-ripe cherry tomato stuffed with pickled eggplant, artichokes, green olives, capers and white bean purée

Petite pissaladière

a flaky tart topped with onions, anchovies and black olives

Food stations or served family style

Pistachio crusted halibut served with Camargue rice pilaf, molten onion and roasted sweet pepper salad finished with a barigoule vinaigrette

Grilled rack of lamb studded with dried olives, roasted garlic, Dijon mustard and fresh herbs served with panisse fritters and a saffron and golden raisin ratatouille

Grilled center cut rib-eye rubbed with smoked sea salt and green peppercorn cognac sauce accompanied with a warm new potato salad and summer vegetables

Chef's artisanal selection of albacore tuna, olive oil and bay scented spot prawns, honey mussels stuffed with Dungeness crab, grilled vegetables with aged balsamic, local artisanal cheeses, charcuterie, and olives

Pâtisserie

Petite strawberry tartlets finished with elderberry flavoured strawberry salsa

French macaroons with lemon poppy seed, chocolate peanut butter, raspberry and chocolate

Petite chocolate cream pies – chocolate wafer crust filled with silky chocolate custard finished with vanilla crème chantilly



Sablefish brandade crostini



Squid ink tortellini with roasted squash



Honey mussels stuffed with Dungeness crab



Pistachio crusted halibut



French macaroons

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