



Every Ingredient for Exceptional Entertaining

## SPRING SUMMER MENU

### Beef, Lamb and Pork

- Beef Flat Iron Santa Fe  
chipotle and poblano chili sauce, feta and salsa fresca
- Beef Flat Iron Steak with Wild Mushrooms  
grilled and served with porcini mushroom sauce
- Beef Tenderloin with Five-Spice  
sweet pepper and ginger demi
- Beef Tenderloin with Porcini Rub  
porcini mushroom and sea salt rub and Chianti sauce
- Beef Tenderloin with Red Wine Jus  
fresh herbs, char-grilled and roasted
- Herb Roasted Lamb Loin with Olives  
green olive tapenade and caramelized orange lamb jus
- Herb Roasted Lamb Loin with Tomato Fondant  
Parmesan-tomato lamb jus
- New York Steak with Corn Relish  
tomatoes, chipotle peppers, lime and roasted corn relish and red wine reduction
- Rack of Lamb with Fennel Pollen  
dried black Mission figs, roasted fresh figs and a caramelized fig, aged balsamic jus
- Rack of Lamb with Moroccan Spices  
salted lemon, mint and feta sauce
- Rack of Lamb with Preserved Lemon and Mint  
served with a red wine demi
- Slow Cooked Pork Rack with Crackling  
dry spiced rubbed bone-in pork loin and anise-scented pork jus

Call us at 604.875.0123

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