



Every Ingredient for Exceptional Entertaining

Spring Summer Menu

Beef, Lamb and Pork

- Beef Flat Iron Santa Fe
with 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 Mocha Porcini Sauce
peppered and grilled tenderloin with a rich demi-glace
- Beef Tenderloin with Red Wine Jus
seasoned with fresh herbs, char-grilled and roasted
- Beef Tenderloin with Wild Mushrooms
grilled and served with porcini, morel and button mushrooms
with red wine demi-glace
- Herb Roasted Lamb Loin with Olives
green olive tapenade and caramelized orange lamb jus
- Herb Roasted Lamb Loin with Tomato Fondant
served with a Parmesan-tomato lamb jus
- New York Steak with Corn Relish
vine-ripened tomatoes, chipotle peppers, lime and roasted
corn relish with a red wine reduction
- Rack of Lamb with Fennel Pollen
and dried black Mission figs, roasted fresh figs served with
caramelized fig, aged balsamic jus
- Rack of Lamb with Preserved Lemons and Mint
served with a red wine demi-glace
- Slow Cooked Pork Rack with Crackling
dry spiced rubbed bone-in pork loin served with anise-
scented pork jus
- Tunisian Scented Lamb Sirloin
fragrant spiced lamb with a pomegranate jus and a tomato
fig butter

Call us at 604.875.0123

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