



SPRING SUMMER MENU

The Perfect Match – Complete Entrées


- 🍴 Arctic Char with Sea Salt and Herbs
herbed risotto pavé, asparagus with tarragon lemon gremolata and tomato chive coulis
- Cornish Game Hen with Blackberry Jus
stuffed with quinoa, cherries and kale and a wild greens salad
- Flat Iron Steak with Grenache Vinegar Jus
fingerling potatoes, grilled asparagus and feta snow
- Free-Range Chicken Breast with Chèvre
stuffed breast with herbs and grainy mustard, house-made smoked tomato sauce, wild mushroom bread pudding and seasonal vegetables
- Free-Range Chicken with Pine Nuts and Meyer Lemon
stuffed with preserved lemon, pine nut, fresh herb salsa verde, cherry tomato confit, grilled asparagus and potato croquette
- Grilled Beef Tenderloin with Arugula Salad
Yukon gold potato croquette, Port jus, Dijon aioli, arugula oven-dried tomato salad, with aged balsamic and Manchego shards
- Juniper Rubbed Rack of Lamb with Black Garlic
pink pepper Port sauce, summer vegetables and Jerusalem artichoke, black lentil succotash
- 🍴 Mushroom Braised Halibut with Tomato and Basil
wild mushroom broth, handmade gnocchi, asparagus and watermelon radish
- 🍴 Parmesan-Herb Crusted Halibut
crispy polenta, summer squash and sweet pepper ragoût
- Pepper Roasted Venison Loin with Sunchokes
herb-roasted carrots and green beans, Jerusalem artichoke, beetroot and potato galette and dark cocoa-espresso red wine sauce
- 🍴 Pistachio Crusted Wild Salmon
espelette chiles, roasted cauliflower, crushed new potatoes and cardamom-coconut sauce
- Quinoa Stuffed Sweet Peppers
chickpea purée, herbs, summer vegetables and warm sun gold tomato vinaigrette
- Rack of Lamb with Herbed Risotto Pavé and Chèvre
lamb seasoned with preserved Meyer lemon and mint, sea salt grilled asparagus and red wine demi





SPRING SUMMER MENU


The Perfect Match – Complete Entrées (continued)

Roasted Chicken with Wild Rice Spatzle and Walnuts
seasonal vegetables and arugula-walnut pesto


 Roasted Sablefish with Ravioli
Swiss chard, mascarpone, pine nut ravioli, seasonal vegetables, tomato
fondant sauce


 Sablefish Summer Fricassee
wild chanterelle mushrooms, Yukon gold potato cake, summer
vegetables and sweet corn and chive broth

 Sablefish with Green Apple Mustard Butter
dusted with fennel pollen, apple potato broth, roasted banana squash,
green bean bundle and diced potato and green apples

 Salmon Wellington with Seasonal Vegetables
market vegetables and horseradish-chive beurre blanc

Tomato and Horseradish Crusted Rack of Lamb
seasonal vegetables, smashed new potatoes and caramelized cipollini
onion jus

 Wild Salmon with Vancouver Island Sea Salt
seasonal vegetables in fresh herb butter, crushed new potato cake,
verjus-white soy butter sauce

 Wild Sockeye Salmon with Spot Prawn Ravioli
edamame and sweet pepper jewels, peppery greens and Granville Island
sake basil cream



Ocean Wise

Culinary Capers Catering is proud to partner with the Vancouver Aquarium's
Ocean Wise program in providing ocean-friendly seafood choices.