



## Spring Summer Menu

### The Perfect Match – Complete Entrées

- ☉ Arctic Char with Sea Salt and Herbs  
served with a herbed risotto pavé, asparagus with tarragon lemon gremolata and a tomato chive coulis
- Black Garlic Crusted Leg of Lamb  
with a saffron risotto cake, seasonal vegetables and black sambuca jus
- Cornish Game Hen with Blackberry Jus  
stuffed with quinoa, cherries and kale and served with 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 served with 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 served with a pine nut, fresh herb salsa verde, cherry tomato confit, grilled asparagus and a potato croquette
- Grilled Beef Tenderloin with Arugula Salad  
served with a Yukon gold potato croquette, Port jus, Dijon aioli and an arugula oven-dried tomato salad dressed with aged balsamic and manchego shards
- ☉ Mushroom Braised Halibut with Tomato and Basil  
wild mushroom broth, handmade gnocchi, asparagus and water melon radish
- ☉ Parmesan-Herb Crusted Halibut  
with crispy polenta, summer squash and a sweet pepper ragoût
- Pepper Roasted Venison Loin with Sunchokes  
herb-roasted carrots and green beans, Jerusalem artichoke, beetroot and potato galette served with a dark cocoa-espresso red wine sauce
- ☉ Pistachio Crusted Wild Salmon  
with espellete chilis, roasted cauliflower, crushed new potatoes and a cardamom-coconut sauce
- Rack of Lamb with Herbed Risotto Pavé and Chèvre  
lamb seasoned with preserved Meyer lemons and mint served with sea salt grilled asparagus and red wine demi-glace



## Spring Summer Menu

### The Perfect Match – Complete Entrées (continued)

- Roasted Chicken with Wild Rice Spatzle  
served with seasonal vegetables and an arugula-walnut pesto
-  Roasted Sablefish with a Prawn and Edamame Ravioli  
carrot ribbons and summer squash served with a Thai basil shellfish  
bisque sauce
  -  Sablefish Summer Fricassee  
with wild chanterelle mushrooms, Yukon gold potato cake, summer  
vegetables and a sweet corn and chive broth
  -  Sablefish with Green Apple Mustard Butter  
dusted with fennel pollen and served with apple potato broth, roasted  
banana squash, green bean bundle and diced potato and green apples
  -  Salmon Wellington with Seasonal Vegetables  
with a medley of market vegetables and a horseradish-chive beurre blanc
- Tomato and Horseradish Crusted Rack of Lamb  
with seasonal vegetables, smashed new potatoes and a caramelized  
cipollini onion jus
-  Wild Salmon with a Lemon Pine Nut Beurre Blanc  
seasoned with preserved lemon and vine tomato concassé, served with  
roasted squash, green beans, crisp sage panko gremolata and smashed  
new red potatoes with herbs and Parmesan
  -  Wild Sockeye Salmon with Spot Prawn Ravioli  
edamame and sweet pepper jewels with peppery greens and  
Granville Island sake basil cream

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



**Ocean Wise**