



## SPRING SUMMER MENU

### Warm Appetizers

#### Bocconcini and Tomato Confit Tart

Parmesan, confit of cherry tomatoes, black olive tapenade and fresh basil, wild greens and grilled red onion vinaigrette



#### Crab Soufflé and Herb Salad

fresh Dungeness crab, tarragon, frisée, sweet herbs, garlic crouton and lemon parsley dressing

#### Fresh Fig, Pine Nut and Cheese Tart

Parmesan, herbed chèvre, wild greens and cassis dressing



#### Garganelli and Spot Prawns in Parchment

chorizo sausage, tomatoes, peas and basil

#### Gnocchi with Lamb Meatballs

handmade gnocchi, red wine and fennel meatballs, tomato ragu and Parmesan

#### Gnocchi with Langostino

handmade gnocchi, langostinos, lemon herb cream, leeks and parsley gremolata



#### Halibut on a Corn Flan

horseradish brown butter and roasted tomatoes



#### Kasu and Fennel Pollen Cured Wild Salmon

warm spot prawn and asparagus salad, spiced tomato and double-smoked bacon-clam jus vinaigrette

#### Quail Stuffed with Fig Preserves and Quinoa

summer greens and dried cherry vinaigrette



#### Qualicum Scallop with Hazelnuts

organic greens, hazelnut vinaigrette and green onion relish



#### Qualicum Scallop with Sake Beurre Blanc

summer bean salad and fresh herbs

#### Roasted Quail with Fennel

warm fingerling potato salad, preserved lemon dressing and fennel salad



## SPRING SUMMER MENU

### Warm Appetizers *(continued)*

-  Roasted Sablefish and Artichoke Napoleon  
crispy potato sage sandwich, grilled and roasted artichokes with lemon, extra virgin olive oil, rosemary and confit of cherry tomatoes
-  Sablefish with Fennel Pollen and Green Apple Mustard Butter  
bay laurel broth, diced potato and green apples
-  Seared Qualicum Scallop  
roasted sweet pepper soup and basil oil
-  Seared Scallop with Hazelnut Purée  
scented with preserved lemon, crisp prosciutto, fresh horseradish, organic greens and Banyuls vinaigrette
- Tuscan Roasted Vegetable Tart with Prosciutto  
black olive tapenade, crispy capers, fontina cheese, wild greens and smoked tomato vinaigrette
-  Vancouver Island Honey Mussels  
Wild Goose Gewurztraminer butter sauce, shallots, cilantro and mild green chiles
- Wild Mushroom and Gruyère Tart  
organic greens and Chardonnay-chive vinaigrette



**Ocean Wise**

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