

west

GROUP DINNER MENU #1
55 PER PERSON (EXCLUSIVE OF TAX AND GRATUITY)

STARTER

HANDPICKED BIODYNAMIC GREENS

SHAVED VEGETABLES, GRAINY MUSTARD DRESSING

CHOICE OF MAIN

BIODYNAMIC RISOTTO

WILD AND CULTIVATED MUSHROOMS, PORCINI CRUMBLE

WILD B.C. SALMON

YOUNG VEGETABLES, FINGERLING POTATOES, GREEN SAUCE

FARMCREST ORGANIC CHICKEN BREAST

TRUFFLE CRUSTED, RICOTTA GNOCCHI, CELERIAC, NATURAL JUS

DESSERT

PINEAPPLE CAKE

LIME BROWN SUGAR SAUCE, PASSIONFRUIT PARFAIT, PINEAPPLE CUSTARD

ESPRESSO, AMERICANO OR LOOSE LEAF TEAS

ITEMS SUBJECT TO CHANGE

west

GROUP DINNER MENU #2
69 PER PERSON (EXCLUSIVE OF TAX AND GRATUITY)

CHOICE OF STARTER

CARAMELIZED ONION SOUP

BLACK PEPPER AND THYME CROUTONS, CARAMELIZED ONIONS, GRUYERE

DIVER CAUGHT SCALLOPS

RED CABBAGE IN TEXTURES, BACON JAM

CHOICE OF MAIN

BIODYNAMIC RISOTTO

WILD AND CULTIVATED MUSHROOMS, PORCINI CRUMBLE

HAIDA GWAII YELLOWEYE ROCKFISH

YUKON GOLD POTATOES, CELERY, CHORIZO, HONEY MUSSEL CHOWDER

FARMCREST CHICKEN BREAST

PORCINI MUSHROOM GNOCCHI, WILD MUSHROOMS, BALSAMIC JUS

CHOICE OF DESSERT

SPICED CHOCOLATE BAVAROIS

CHOCOLATE SHORT BREAD, POPCORN ICE CREAM, CARAMEL CORN

PINEAPPLE CAKE

LIME BROWN SUGAR SAUCE, PASSIONFRUIT PARFAIT, PINEAPPLE CUSTARD

ESPRESSO, AMERICANO OR LOOSE LEAF TEAS

ITEMS SUBJECT TO CHANGE

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GROUP DINNER MENU #3
75 PER PERSON (EXCLUSIVE OF TAX AND GRATUITY)

FIRST

CRISPY DUCK SALAD

CUCUMBER, GREEN BEANS, WATERCRESS, SWEET CHILI VINAIGRETTE

HANDPICKED BIODYNAMIC GREENS

SHAVED VEGETABLES, GRAINY MUSTARD DRESSING

SECOND

BIODYNAMIC RISOTTO

WILD AND CULTIVATED MUSHROOMS, PORCINI CRUMBLE

LOBSTER GNOCCHI

BUTTER POACHED LOBSTER, POTATO GNOCCHI, THYME EMULSION

CHOICE OF ENTREE

SMOKED YUKON GOLD POTATO RAVIOLI

GRANA PADANO, CHIVE BUTTER SAUCE

HAIDA GWAII SABLEFISH

SOY SAKE GLAZE, SHIMEJI MUSHROOMS, DAIKON, SAKE KASU EMULSION

AAA ALBERTA BEEF TENDERLOIN

POTATO PAVE, PORT SHALLOTS, BONE MARROW BUTTER

CHOICE OF DESSERT

SPICED CHOCOLATE BAVAROIS

CHOCOLATE SHORT BREAD, POPCORN ICE CREAM, CARAMEL CORN

LIME CREME BRULEE

HONEY GENOISE, MANGO ROOIBOS TEA SORBET

ESPRESSO, AMERICANO OR LOOSE LEAF TEAS

ITEMS SUBJECT TO CHANGE

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GROUP DINNER MENU #4
89 PER PERSON (EXCLUSIVE OF TAX AND GRATUITY)

FIRST

ARCTIC CHAR

RARE SEARED, MISO MUSTARD, RADISHES, FRESH LOCAL WASABI

SECOND

DIVER CAUGHT SCALLOPS

RED CABBAGE IN TEXTURES, BACON JAM

THIRD

SMOKED YUKON GOLD POTATO RAVIOLI

GRANA PADANO, CHIVE BUTTER SAUCE

CHOICE OF ENTREE

HAIDA GWAII SABLEFISH

SOY SAKE GLAZE, SHIMEJI MUSHROOMS, DAIKON, SAKE KASU EMULSION

FARMCREST ORGANIC CHICKEN BREAST

TRUFFLE CRUSTED, RICOTTA GNOCCHI, CELERIAC, NATURAL JUS

AAA ALBERTA BEEF TENDERLOIN

POTATO PAVE, PORT SHALLOTS, BONE MARROW BUTTER

CHOICE OF DESSERT

LIME CREME BRULEE

HONEY GENOISE, MANGO ROOIBOS TEA SORBET

SPICED CHOCOLATE BAVAROIS

CHOCOLATE SHORT BREAD, POPCORN ICE CREAM, CARAMEL CORN

ESPRESSO, AMERICANO OR LOOSE LEAF TEAS

ITEMS SUBJECT TO CHANGE

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GROUP DINNER MENU #5
108 PER PERSON (EXCLUSIVE OF TAX AND GRATUITY)

FIRST

ARCTIC CHAR

RARE SEARED, MISO MUSTARD, RADISHES, FRESH LOCAL WASABI

SECOND

DIVER CAUGHT SCALLOPS

RED CABBAGE IN TEXTURES, BACON JAM

THIRD

CARAMELIZED ONION SOUP

BLACK PEPPER AND THYME CROUTONS, CARAMELIZED ONIONS, GRUYERE

FOURTH

HAIDA GWAII SABLEFISH

THREE VINEGAR GLAZE, DAIKON, MARINATED MUSHROOMS, DASHI BROTH

MAIN

AAA ALBERTA BEEF TENDERLOIN

POTATO PAVE, PORT SHALLOTS, BONE MARROW BUTTER

DESSERT

LIME CREME BRULEE

HONEY GENOISE, MANGO ROOIBOS TEA SORBET

ESPRESSO, AMERICANO OR LOOSE LEAF TEAS

ITEMS SUBJECT TO CHANGE