

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

GLEN VALLEY ARTICHOKE, TRUFFLED PECORINO

WILD B.C. SALMON

BETROOT IN TEXTURES, FINGERLING POTATOES, HORSERADISH DRESSING

FARMCREST ORGANIC CHICKEN BREAST

ANGEL HAIR NOODLES, GRILLED RADICCHIO, TOMATO CAPER JUS

DESSERT

GRAPE CHEESECAKE

RICOTTA SPONGE, HAZELNUT PRALINE, GRAPE ICE CREAM

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

SUMMER SQUASH SALAD

FARMHOUSE CHEVRE, PUMPKIN SEEDS, SAPO BRAVO PLUM DRESSING

DIVER CAUGHT SCALLOPS

RED CABBAGE IN TEXTURES, BACON JAM

CHOICE OF MAIN

BIODYNAMIC RISOTTO

GLEN VALLEY ARTICHOKE, TRUFFLED PECORINO

SMOKED YUKON GOLD POTATO RAVIOLI

BC SIDE STRIPE PRAWNS, GRANA PADANO, CHIVE BUTTER SAUCE

FARMCREST ORGANIC CHICKEN BREAST

ANGEL HAIR NOODLES, GRILLED RADICCHIO, TOMATO CAPER JUS

CHOICE OF DESSERT

SQUASH DOUGHNUTS

WHITE CHOCOLATE DULCE SEMIFREDDO, CARAMELIZED SQUASH REDUCTION

COFFEE CHOCOLATE CAKE

HORCHATA PANNA COTTA, MOCHA ICE CREAM

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

SECOND

BIODYNAMIC RISOTTO

GLEN VALLEY ARTICHOKE, TRUFFLED PECORINO

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

GRAPE CHEESECAKE

RICOTTA SPONGE, HAZELNUT PRALINE, GRAPE ICE CREAM

COFFEE CHOCOLATE CAKE

HORCHATA PANNA COTTA, MOCHA ICE CREAM

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

ANGEL HAIR NOODLES, GRILLED RADICCHIO, TOMATO CAPER JUS

AAA ALBERTA BEEF TENDERLOIN

POTATO PAVE, PORT SHALLOTS, BONE MARROW BUTTER

CHOICE OF DESSERT

GRAPE CHEESECAKE

RICOTTA SPONGE, HAZELNUT PRALINE, GRAPE ICE CREAM

SQUASH DOUGHNUTS

WHITE CHOCOLATE DULCE SEMIFREDDO, CARAMELIZED SQUASH REDUCTION

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

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

MAIN

AAA ALBERTA BEEF TENDERLOIN

POTATO PAVE, PORT SHALLOTS, BONE MARROW BUTTER

DESSERT

PAIN PERDU

BROWN BUTTER MAPLE BAVAROIS, PEACH BUTTER

ESPRESSO, AMERICANO OR LOOSE LEAF TEAS

ITEMS SUBJECT TO CHANGE