

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 PUREE, LA SAUVAGINE

WILD B.C. SALMON

FREGOLA SARDA, CHORIZO, SUMMER SQUASH, GREEN GODDESS DRESSING

ROASTED MAPLE HILL FARMS CHICKEN

ROASTED BREAST, CONFIT LEG TARTELETTE, SPRING VEGETABLE FRICASSEE

DESSERT

WHITE CHOCOLATE CHEESECAKE
HAZELNUT DACQUOISE, RASPBERRY GELATO

ITEMS SUBJECT TO CHANGE

west

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

CHOICE OF STARTER

BURRATA

SOFT CHEESE FROM PUGLIA, HEIRLOOM TOMATO, BLACK OLIVE, FOCACCIA, LOVEAGE

DIVER CAUGHT SCALLOPS

ENGLISH PEAS, SMOKED HAM HOCK

CHOICE OF MAIN

BIODYNAMIC RISOTTO

WILD AND CULTIVATED MUSHROOMS, PORCINI PUREE, LA SAUVAGINE

ROASTED PACIFIC HALIBUT

CREAMED CORN, SLOW COOKED ONION, NEW POTATO

ROASTED MAPLE HILL FARMS CHICKEN

ROASTED BREAST, CONFIT LEG TARTELETTE, SPRING VEGETABLE FRICASSEE

CHOICE OF DESSERT

BC STRAWBERRY SHORTCAKE

ROASTED STRAWBERRIES, MERINGUE CRISP

JIVARA CHOCOLATE SESAME POT DE CREME

CITRUS CHAN TILLY, CHOCOLATE BISCOTTI

ITEMS SUBJECT TO CHANGE

west

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

FIRST

LIGHTLY SMOKED COHO SALMON
CAPER, IKURA, AVOCADO CRÈME

SECOND

BIODYNAMIC RISOTTO
WILD AND CULTIVATED MUSHROOMS, PORCINI PUREE, LA SAUVAGINE

CHOICE OF ENTREE

RICOTTA TORTELLINI
BRAISED ARTICHOKE, ROASTED FENNEL, KALAMATA OLIVES, TOMATO FONDUE

Haida Gwaii Sablefish

SOY SAKE GLAZED, JASMINE RICE, GAI LAN, SESAME

AAA Alberta Beef Tenderloin

YUKON GOLD POTATO PUREE, SPINACH, WILD MUSHROOM, PEPPERCORN JUS

CHOICE OF DESSERT

WHITE CHOCOLATE CHEESECAKE
HAZELNUT DACQUOISE, RASPBERRY GELATO

Jivara Chocolate Sesame Pot de Crème

CITRUS CHAN TILLY, CHOCOLATE BISCOTTI

ITEMS SUBJECT TO CHANGE

west

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

FIRST

LIGHTLY SMOKED COHO SALMON
CAPER, IKURA, AVOCADO CREME FRAICHE

SECOND

DIVER CAUGHT SCALLOPS
ENGLISH PEAS, SMOKED HAM HOCK

THIRD

RICOTTA TORTELLINI
BRAISED ARTICHOKE, ROASTED FENNEL, KALAMATA OLIVES, TOMATO FONDUE

CHOICE OF ENTREE

HAIDA GWAII SABLEFISH
SOY SAKE GLAZED, JASMINE RICE, GAI LAN, SESAME

ROASTED MAPLE HILL FARMS CHICKEN
ROASTED BREAST, CONFIT LEG TARTELETTE, SPRING VEGETABLE FRICASSEE

AAA ALBERTA BEEF TENDERLOIN
YUKON GOLD POTATO PUREE, SPINACH, WILD MUSHROOM, PEPPERCORN JUS

CHOICE OF DESSERT

BC STRAWBERRY SHORTCAKE
ROASTED STRAWBERRIES, MERINGUE CRISP

JIVARA CHOCOLATE SESAME POT DE CREME
CITRUS CHAN TILLY, CHOCOLATE BISCOTTI

ITEMS SUBJECT TO CHANGE

west

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

FIRST

LIGHTLY SMOKED COHO SALMON
CAPER, IKURA, AVOCADO CREME FRAICHE

SECOND

DIVER CAUGHT SCALLOPS
ENGLISH PEAS, SMOKED HAM HOCK

THIRD

CARAMELIZED ONION SOUP
BLACK PEPPER AND THYME CROUTONS, CARAMELIZED ONIONS, GRUYERE

FOURTH

Haida Gwaii SABLEFISH
SOY SAKE GLAZED, JASMINE RICE, GAI LAN, SESAME

MAIN

AAA ALBERTA BEEF TENDERLOIN
YUKON GOLD POTATO PUREE, SPINACH, WILD MUSHROOM, PEPPERCORN JUS

DESSERT

BC STRAWBERRY SHORTCAKE
ROASTED STRAWBERRIES, MERINGUE CRISP

ITEMS SUBJECT TO CHANGE