

west

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

STARTER

HANDPICKED GREENS

shaved vegetables, grainy mustard dressing

CHOICE OF MAIN

BIODYNAMIC RISOTTO

wild and cultivated mushrooms, porcini puree, la sauvagine

WILD B.C. SALMON

slow cooked leeks, manila clams, guanciale, navy beans

ROASTED MAPLE HILL FARMS CHICKEN

miatake mushroom, roasted onion tartelette, sauce soubise

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, beetroot, toasted pumpkin seed, sorrel

DIVER CAUGHT SCALLOPS

charred brassicas, crispy rice, xo sauce

CHOICE OF MAIN

BIODYNAMIC RISOTTO

wild and cultivated mushrooms, porcini puree, la sauvagine

ROASTED LING COD

smoked carrot, braised kale, brown butter vinaigrette

ROASTED MAPLE HILL FARMS CHICKEN

miatake mushroom, roasted onion tartelette, sauce soubise

CHOICE OF DESSERT

PUMPKIN TARTLET

smoked cinnamon ice cream, candied walnuts

JIVARA CHOCOLATE SESAME POT DE CREME

citrus chantilly, chocolate biscotti

ITEMS SUBJECT TO CHANGE

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

FIRST

ALBACORE TUNA CRUDO

avocado creme friache, cucumber, castelvetro olive

SECOND

BIODYNAMIC RISOTTO

wild and cultivated mushrooms, porcini puree, la sauvagine

CHOICE OF ENTREE

RICOTTA AGNOLOTTI

braised artichokes, roasted fennel, kalamata olives, tomato consomme

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 Creme

citrus chantilly, chocolate biscotti

ITEMS SUBJECT TO CHANGE

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

FIRST

ALBACORE TUNA CRUDO

avocado creme fraiche, cucumber, castelvetrano olive

SECOND

DIVER CAUGHT SCALLOPS

charred brassicas, crispy rice, xo sauce

THIRD

RICOTTA AGNOLOTTI

braised artichokes, roasted fennel, kalamata olives, tomato consomme

CHOICE OF ENTREE

HAIDA GWAII SABLEFISH

soy sake glazed, jasmine rice, gai lan, sesame

ROASTED MAPLE HILL FARMS CHICKEN

miatake mushroom, roasted onion tartelette, sauce soubise

AAA ALBERTA BEEF TENDERLOIN

yukon gold potato puree, spinach, wild mushroom, peppercorn jus

CHOICE OF DESSERT

PUMPKIN TARTLET

smoked cinnamon ice cream, candied walnuts

JIVARA CHOCOLATE SESAME POT DE CREME

citrus chantilly, chocolate biscotti

ITEMS SUBJECT TO CHANGE

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

FIRST

ALBACORE TUNA CRUDO

avocado creme fraiche, cucumber, castelvetro olive

SECOND

DIVER CAUGHT SCALLOPS

charred brassicas, crispy rice, xo sauce

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

PUMPKIN TARTLET

smoked cinnamon ice cream, candied walnuts

ITEMS SUBJECT TO CHANGE