

# west

GROUP DINNER MENU #1  
59 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

### CHEESECAKE

PRESERVED CORONATION GRAPE, PISTACHIO

ITEMS SUBJECT TO CHANGE

# west

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

## CHOICE OF STARTER

### BURRATA

BEETROOT, TOASTED PUMPKIN SEED, AVOCADO

### DIVER CAUGHT SCALLOPS

CARAMELIZED PARSNIP, MAPLE BACON

## 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

### CHOCOLATE FONDANT

PEANUT BUTTER MOUSSE, MILK CHOCOLATE FEUILLETINE, BANANA ICE CREAM

ITEMS SUBJECT TO CHANGE

# west

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

## FIRST

### BURRATA

BEETROOT, TOASTED PUMPKIN SEED, AVOCADO

## SECOND

### BIODYNAMIC RISOTTO

WILD AND CULTIVATED MUSHROOMS, PORCINI PUREE, LA SAUVAGINE

## CHOICE OF ENTREE

### RICOTTA AGNOLOTTI

ACORN SQUASH, SUNCHOKES, ROASTED PARSNIP, ROOT VEGETABLE REDUCTION

### HAIDA GWAIL 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

### CHEESECAKE

PRESERVED CORONATION GRAPE, PISTACHIO

### CHOCOLATE FONDANT

PEANUT BUTTER MOUSSE, MILK CHOCOLATE FEUILLETINE, BANANA ICE CREAM

ITEMS SUBJECT TO CHANGE

# west

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

## FIRST

### BURRATA

BEETROOT, TOASTED PUMPKIN SEED, AVOCADO

## SECOND

### DIVER CAUGHT SCALLOPS

CARAMELIZED PARSNIP, MAPLE BACON

## THIRD

### RICOTTA AGNOLOTTI

ACORN SQUASH, SUNCHOKES, ROASTED PARSNIP, ROOT VEGETABLE REDUCTION

## 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

### CHOCOLATE FONDANT

PEANUT BUTTER MOUSSE, MILK CHOCOLATE FEUILLETINE, BANANA ICE CREAM

ITEMS SUBJECT TO CHANGE

# west

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

## FIRST

### BURRATA

BEETROOT, TOASTED PUMPKIN SEED, AVOCADO

## SECOND

### DIVER CAUGHT SCALLOPS

CARAMELIZED PARSNIP, MAPLE BACON

## 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