

west

GROUP LUNCH MENU #1

CHOICE OF APPETIZER

HAND PICKED BIODYNAMIC GREENS

ROOT VEGETABLES, WHITE BALSAMIC DRESSING

CARAMELIZED ONION SOUP

AGED GRUYERE, BLACK PEPPER CROUTON, SHERRY GASTRIQUE

CHOICE OF ENTREE

SAN MARZANO BRAISED BEEF MEATBALLS

CASARECCI, GRANA PADANO, BASIL

ROASTED PACIFIC LING COD

BRAISED KALE, CELERIAC, BROWN BUTTER VINAIGRETTE

DESSERT

CHEESECAKE

PRESERVED CORONATION GRAPE, PISTACHIO

49 PER PERSON (EXCLUSIVE OF TAX AND GRATUITY)
ITEMS SUBJECT TO CHANGE

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GROUP LUNCH MENU #2

CHOICE OF APPETIZER

BURRATA

SOFT CHEESE FROM PUGLIA, BEETROOT, TOASTED PUMPKIN SEED, AVOCADO

BIODYNAMIC RISOTTO

WILD AND CULTIVATED MUSHROOMS, PORCINI PUREE, LA SAUVAGINE

CHOICE OF ENTREE

RICOTTA AGNOLOTTI

ACORN SQUASH, SUNCHOKES, ROASTED PARSNIP, ROOT VEGETABLE REDUCTION

WILD B.C. SALMON

SLOW COOKED LEEKS, MANILA CLAMS, GUANCIALE, NAVY BEANS

AAA ALBERTA BEEF FLATIRON STEAK

FRITES, PEPPERCORN JUS, WATERCRESS

CHOICE OF DESSERT

CHEESECAKE

PRESERVED CORONATION GRAPE, PISTACHIO

57 PER PERSON (EXCLUSIVE OF TAX AND GRATUITY)

ITEMS SUBJECT TO CHANGE

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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

CHEESECAKE

preserved coronation grape, pistachio

ITEMS SUBJECT TO CHANGE

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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

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

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GROUP DINNER MENU #3
75 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 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

CHEESECAKE

preserved coronation grape, pistachio

CHOCOLATE FONDANT

peanut butter mousse, milk chocolate feuilletine, banana ice cream

ITEMS SUBJECT TO CHANGE

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GROUP DINNER MENU #4
89 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

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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