

Wedding Menu 2016

3 Course Dinner Plated Menu

Starter ~ \$8/person

(Please select one option for all of your guests)

Tomato & Goat Cheese Salad

Vine ripened tomato, gem tomato, Okanagan goat cheese, basil leaves, lemon vinaigrette

Caesar Salad

Artisan romaine, garlic croutons, grated grana padano, Caesar vinaigrette dressing

Garden Salad

Seasonal greens, fresh vegetables, nuts and seeds, shallot vinaigrette dressing

Tomato and basil soup

Vine ripened tomato, gem tomato, caramelized onion, fried basil

Onion soup

Caramelized onion, sweet thyme broth, parmesan crouton

Entrees

(Selection of any two entrees, groups over 15 persons are required to provide a 'pre-order')

- *All entrees are accompanied by seasonal vegetables and your choice of starch*

Ling Cod \$28

Lemon crusted cod, arugula pistou, chili butter

Kuterra Salmon \$30

Lightly smoked salmon, roasted corn puree, tomato compote

Farmcrest Hills Chicken \$28

Basil and pancetta stuffed chicken supreme, wild mushroom cream

63 Acres Beef Ribeye \$34

Grilled 6oz ribeye, parsnip and truffle puree, red wine pepper jus

Slow Roasted 63 Acres Beef Round \$29

Roasted for 48 hours with horseradish and shallots, sweet onion and thyme jus

Starch Options

Buttermilk potato puree, fondant potato, arancini, barley pilaf, or saffron lentils

Dessert ~ \$7/person

(Please select one option for all of your guests)

Chocolate Sabayon

Dark chocolate sabayon, raspberry puree, chocolate coffee tuile

Lemmon Parfait

Lemon sorbet, lemon ice cream, lemon custard, sugared almond crunch, torn mint

Cheesecake

Seasonal flavour

**Three course meals can be customized to include two starter options (soup and salad) instead of dessert.*

**All above pricing is subject to applicable taxes and service gratuities (18%).*

**Dietary requirements and or allergies will be accommodated for any guests as long as advance notice has been provided.*