

west

EARLY MENU

AMUSE BOUCHE

FIRST

CHILLED TOMATO AND BASIL SOUP

SECOND

SALAD OF HEIRLOOM TOMATOES, TEMPURA SUMMER SQUASH BLOSSOM STUFFED WITH HOMEMADE RICOTTA
BASIL PESTO

CHOICE OF ENTREE

SAUTEED POTATO GNOCCHI, OLIVE OIL BRAISED ARTICHOKE
SHAVED PECORINO AND CRISPS

PAN ROASTED PACIFIC SARDINES, FRESH PEA AGNALOTTI
TOMATO AND SWEET PEPPER FONDUE

ST CANUT MILK FED PORK LEG STEAK, CRISP FINGERLING POTATOES, BROCCOLINI
GREEN PEPPERCORN JUS

DESSERT

FROZEN CREME BRULEE WITH HONEY SPONGE CAKE
PORT ROASTED GRAPEFRUIT

PETIT FOURS

AVAILABLE AT 5:30 ONLY

\$65.00 PER PERSON

(TAX AND GRATUITY NOT INCLUDED)

ITEMS SUBJECT TO CHANGE

west

SET DINNER MENU #2

AMUSE BOUCHE

FIRST

TIAN OF BC SPOT PRAWNS AND TARRAGON COUSCOUS
CHILLED CUCUMBER AND MINT GAZPACHO

SECOND

SUMAC AND CITRUS GLAZED SEARED AHI TUNA, AVOCADO, PEACH AND MINT

CHOICE OF ENTREE

QUEEN CHARLOTTE HALIBUT POACHED IN AROMATIC BOUILLON, FRESH HERB CRUMBS
POTATO, MUSSEL AND CASTELLANO CHORIZO RISOTTO, YOUNG SPINACH SAUCE

SIRLOIN OF INNISFAIL LAMB, BAKED EGGPLANT AND BLACK GARLIC CANNELLONI WITH CHABICHOU GOATS
CHEESE
FRESH FIGS AND CILANTRO GREMOLATA

DESSERT

MASCARPONE ESPRESSO CAKE ON A DATE BROWNIE
CINNAMON MILK CHOCOLATE MOUSSE AND COFFEE GANACHE ICE CREAM

PETIT FOURS

\$78 PER PERSON
(TAX AND GRATUITY NOT INCLUDED)
ITEMS SUBJECT TO CHANGE

west

SET DINNER MENU #3

AMUSE BOUCHE

FIRST

TIAN OF BC SPOT PRAWNS AND TARRAGON COUSCOUS
CHILLED CUCUMBER AND MINT GAZPACHO

SECOND

BIODYNAMIC AGED RISOTTO OF ZUCCHINI, PEAS AND CHANTERELLES
SCENTED WITH PEPPERWOOD BAY LEAF

CHOICE OF ENTREE

SMOKED SABLEFISH "EN PAPILOTTE", TARBAIS BEANS WITH PRESERVED LEMON AND SWEET PEPPER
SHAVED WATERMELON RADISH AND LEAVES, SMOKED YELLOW PEPPER PUREE

SAKE BRAISED BERKSHIRE PORK CHEEKS, VICTORIA PLUM PUREE, BROCCOLINI
SAUTEED SPAETZLE AND BRAISING JUICES

CANADA PRIME ORGANIC RIB EYE, WARM SALAD OF CRISPY POTATO AND SWEETBREADS
RAPINI, WALLA WALLA ONION PUREE, RED WINE VINAIGRETTE

CHOICE OF DESSERT

MASCARPONE ESPRESSO CAKE ON A DATE BROWNIE
CINNAMON MILK CHOCOLATE MOUSSE AND COFFEE GANACHE ICE CREAM

FROZEN CREME BRULEE WITH HONEY SPONGE CAKE
PORT ROASTED GRAPEFRUIT

PETIT FOURS

\$81.5 PER PERSON
(TAX AND GRATUITY NOT INCLUDED)
ITEMS SUBJECT TO CHANGE

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SET DINNER MENU #4

AMUSE BOUCHE

FIRST

TIAN OF BC SPOT PRAWNS AND TARRAGON COUSCOUS
CHILLED CUCUMBER AND MINT GAZPACHO

SECOND

TERRINE OF FOIE GRAS, OKANAGAN CHERRY JELLY, SALTED CARAMEL ALMONDS

THIRD

BIODYNAMIC AGED RISOTTO OF PEAS AND CHANTERELLES SCENTED WITH PEPPERWOOD BAY LEAF

FOURTH

QUEEN CHARLOTTE HALIBUT POACHED IN AROMATIC BOUILLON, FRESH HERB CRUMBS
POTATO, MUSSEL AND CASTELLANO CHORIZO RISOTTO, YOUNG SPINACH SAUC

CHOICE OF ENTREE

CONFIT FILLET OF WILD BC RIVER SPRING SALMON WITH FENNEL, ORANGE AND CORINTHIAN RAISIN SALAD
ARUGULA PESTO AND GOLDEN CRISP YUKON POTATOES

SIRLOIN OF INNISFAIL LAMB, BAKED EGGPLANT AND BLACK GARLIC CANNELLONI WITH CHABICHOU GOATS
CHEESE
FRESH FIGS AND CILANTRO GREMOLATA

CHOICE OF DESSERT

RASPBERRIES ON BROWN SUGAR MERINGUE
CREAM, BERRY SYRUP AND LYCHEE SORBET

MASCARPONE ESPRESSO CAKE ON A DATE BROWNIE
CINNAMON MILK CHOCOLATE MOUSSE AND COFFEE GANACHE ICE CREAM

PETIT FOURS

\$117.00 PER PERSON
(TAX AND GRATUITY NOT INCLUDED)
ITEMS SUBJECT TO CHANGE