

west

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

STARTER

HANDPICKED BIODYNAMIC GREENS

SHAVED VEGETABLES, GRAINY MUSTARD DRESSING

CHOICE OF MAIN

BIODYNAMIC RISOTTO

ROASTED SUNCHOKES, SUNFLOWER SEEDS, GRANA PADANO

WILD B.C. SALMON

BEETROOT, KALE, HORSERADISH DRESSING

ROASTED MAPLE HILL FARMS CHICKEN

CREAMY POLENTA, SWISS CHARD, MAITAKE MUSHROOM, GRILLED LEMON

DESSERT

TOFFEE CAKE DUO

SALTY HONEY ICE CREAM, PECAN WAFER

ESPRESSO, AMERICANO OR LOOSE LEAF TEAS

ITEMS SUBJECT TO CHANGE

west

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

CHOICE OF STARTER

ROASTED SQUASH SALAD

FARMHOUSE CHEVRE, GALA APPLE, ENDIVE, PUMPKIN SEED VINAIGRETTE

DIVER CAUGHT SCALLOPS

CELERIAC, MAPLE BACON VINAIGRETTE

CHOICE OF MAIN

BIODYNAMIC RISOTTO

ROASTED SUNCHOKES, SUNFLOWER SEEDS, GRANA PADANO

ROASTED LING COD

SALT SPRING ISLAND MUSSELS, FENNEL, FINGERLING POTATO, SAUCE PROVENCAL

ROASTED MAPLE HILL FARMS CHICKEN

CREAMY POLENTA, SWISS CHARD, MAITAKE MUSHROOM, GRILLED LEMON

CHOICE OF DESSERT

CARAMEL APPLE TART

ALMOND FRANGIPANE, POACHED APPLES, BUTTERMILK ICE CREAM

JIVARA CHOCOLATE SESAME TERRINE

SESAME SNAP, CARAMELIZED BANANA ICE CREAM

ESPRESSO, AMERICANO OR LOOSE LEAF TEAS

ITEMS SUBJECT TO CHANGE

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

FIRST

CRISPY DUCK SALAD

CORONATION GRAPE VINAIGRETTE, HAZELNUT, BARTLETT PEAR

SECOND

BIODYNAMIC RISOTTO

ROASTED SUNCHOKES, SUNFLOWER SEEDS, GRANA PADANO

CHOICE OF ENTREE

PARSNIP AGNOLOTTI

MASCARPONE, GLAZED CHESTNUTS, ROASTED APPLES

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

TOFFEE CAKE DUO

SALTY HONEY ICE CREAM, PECAN WAFER

JIVARA CHOCOLATE SESAME TERRINE

SESAME SNAP, CARAMELIZED BANANA ICE CREAM

ESPRESSO, AMERICANO OR LOOSE LEAF TEAS

ITEMS SUBJECT TO CHANGE

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

FIRST

KAMPACHI CRUDO

CITRUS CREME FRAICHE, FRESNO CHILLI, CRISPY RICE

SECOND

DIVER CAUGHT SCALLOPS

CELERIAC, MAPLE BACON VINAIGRETTE

THIRD

PARSNIP AGNOLOTTI

MASCARPONE, GLAZED CHESTNUTS, ROASTED APPLES

CHOICE OF ENTREE

Haida Gwaii Sablefish

SOY SAKE GLAZED, JASMINE RICE, GAI LAN, SESAME

Roasted Maple Hill Farms Chicken

CREAMY POLENTA, SWISS CHARD, MAITAKE MUSHROOM, GRILLED LEMON

AAA Alberta Beef Tenderloin

YUKON GOLD POTATO PUREE, SPINACH, WILD MUSHROOM, PEPPERCORN JUS

CHOICE OF DESSERT

Caramel Apple Tart

ALMOND FRANGIPANE, POACHED APPLES, BUTTERMILK ICE CREAM

Jivara Chocolate Sesame Terrine

SESAME SNAP, CARAMELIZED BANANA ICE CREAM

ESPRESSO, AMERICANO OR LOOSE LEAF TEAS

ITEMS SUBJECT TO CHANGE

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

FIRST

KAMPACHI CRUDO

CITRUS CREME FRAICHE, FRESNO CHILLI, CRISPY RICE

SECOND

DIVER CAUGHT SCALLOPS

CELERIAC, MAPLE BACON VINAIGRETTE

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

CARAMEL APPLE TART

ALMOND FRANGIPANE, POACHED APPLES, BUTTERMILK ICE CREAM

ESPRESSO, AMERICANO OR LOOSE LEAF TEAS

ITEMS SUBJECT TO CHANGE