

LUNCH

FAMILY STYLE

STARTERS

includes all of the items below served family style

BEET SALAD

baby kale, candy cane beets, cucumber
mountain oregano vinaigrette

ONTARIO BURRATA

toasted pistachio & honey
warm balsamic sour cherries
grilled sourdough rye

MAINS

includes all of the items below served family style

ROTISSERIE CORNISH HEN

peruvian purple potatoes
creamed spinach, hot sauce butter

MUSHROOM PAPPARDELLE

cremini & oyster mushrooms
white wine porcini cream
grana padano

SALT SPRING ISLAND MUSSELS

white wine, cherry tomatoes
shallots, parsley, challah toasts

DESSERT

CHEESECAKE

wild blueberry compote

\$45 PER PERSON



DINNER

FAMILY STYLE

STARTERS

includes all of the items below served family style

BEET SALAD

baby kale, candy cane beets, cucumber, mountain oregano vinaigrette

ONTARIO BURRATA

toasted pistachio & honey, warm balsamic sour cherries
grilled sourdough rye

FRIED TRUFFLED MUSHROOMS

gochujang aioli

MAINS

includes all of the items below served family style

SALT SPRING ISLAND MUSSELS

white wine, cherry tomatoes, shallots, parsley, challah toasts

ROTISSERIE CORNISH HEN

peruvian purple potatoes, creamed spinach, hot sauce butter

STEAK FRITES

aaa dry-aged ribeye, sweet potato frites, herb butter

MUSHROOM PAPPARDELLE

cremini & oyster mushrooms, white wine porcini cream, grana padano

DESSERT

choice of

CHEESECAKE

wild blueberry compote

or

STICKY TOFFEE PUDDING

dulce de leche, whipped cream

\$65 PER PERSON



BRUNCH

BUFFET

only available on saturday & sunday

SAVOURY

includes all of the items below served buffet style

TRUFFLED MUSHROOM BENEDICT

oyster & cremini mushrooms
thuet bakery croissant

FRITTATA

goats cheese, asparagus, cherry tomatoes

DEVILLED EGGS

tarragon, trout roe

SMOKED SALMON PLATTER

capers, creme fraiche
thuet bakery croissant

BREAKFAST SAUSAGES

MAPLE BACON

CRISPY NEW POTATOES

caramelized onions

SWEET

BUTTERMILK PANCAKES

wild blueberry compote, maple syrup



\$50 PER PERSON

MIMOSA STATION

SERVED WITH

house prosecco
passionfruit & orange juice

\$15 PER PERSON



CANAPES & CHEESE, CHARCUTERIE & CRUDITES

CANAPES

*minimum order of
20 pcs. per item type*

COCONUT SHRIMP
chili lime sauce

EAST COAST OYSTERS
house mignonette

DEVILLED EGGS
tarragon, trout roe, truffle

MINI SWEET POTATO FRITES
garlic malt aioli

FRIED TRUFFLED MUSHROOMS
gochujang aioli

BEEF TARTARE TOASTS
sourdough rye

SMOKED SALMON RILLETES
taro crisps

\$4.50 / PC

CHEESE, CHARCUTERIE & CRUDITES

MINIMUM 40 PEOPLE

chefs assortment of smoked & cured meats
mustards & pickles, fine selection of canadian & international hard
and soft cheeses, house chutneys & preserves, crostinis, crackers &
breads, fresh & pickled seasonal vegetables, house dips & spreads,
vegetable chips & marinated olives

\$20 / PERSON

