



**Menu False Creek**

**1<sup>st</sup> Course**

**Antipasti Platters**

selection of appetizers from our showcase  
served on platters

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**2<sup>nd</sup> Course**

**Grilled Wild Salmon**

fresh herb, tomato beurre blanc  
seasonal vegetables, new potatoes

or

**Beef Tenderloin**

black peppercorn, thyme, red wine jus  
seasonal vegetables, new potatoes

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**3<sup>rd</sup> Course**

**Berry and White Chocolate Clafoutis**

served warm with vanilla bean ice cream

\$48 per person

*\*\*This menu is for large parties of 25 to 50 people\*\**

*\*\*18% gratuity and taxes will be added to the bill\*\**

*\*\*We ask that you confirm the number of people in your party on the day of the reservation  
as the confirmed number of people is the number you will be billed for\*\**

*\*\* A 50% deposit is required upon booking, payable by credit card or certified cheque\*\**

*\*\*Subject to change without notice\*\**



## Menu Marinaside

### 1<sup>st</sup> Course

#### **Trio of Spiced Seafood**

seared spiced salmon, tuna and scallops  
mixed greens, extra virgin olive oil

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### 2<sup>nd</sup> Course

#### **Sablefish and Prawn Duo**

salmon roe and champagne beurre blanc  
seasonal vegetables, new potatoes

or

#### **Beef Tenderloin**

black peppercorn, thyme, red wine jus  
seasonal vegetables, new potatoes

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### 3<sup>rd</sup> Course

#### **Berry and White Chocolate Clafoutis**

served warm with vanilla bean ice cream

\$55 per person

*\*\*This menu is for large parties of 25 to 50 people\*\**

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**Menu Yaletown**

**1<sup>st</sup> Course**

**Antipasti Platters**

selection of appetizers from our showcase  
served on platters

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**2<sup>nd</sup> Course**

**Roasted Vegetable and Goat Cheese Tarte**

fresh herbs, bouquet of mixed greens

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**3<sup>rd</sup> Course**

**Seared Sablefish**

crab and tomato beurre blanc  
seasonal vegetables, new potatoes

or

**Grilled Beef Tenderloin**

red wine, mushroom jus  
seasonal vegetables, new potatoes

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**4<sup>th</sup> Course**

**Berry and White Chocolate Clafoutis**

served warm with vanilla bean ice cream

\$64 per person

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**Menu Pacific**

**1<sup>st</sup> Course**

**Lobster Salad**  
mixed greens  
lemon and chive vinaigrette

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**2<sup>nd</sup> Course**

**Striped Bass à la Nage**  
pan-seared striped bass  
clams, mussels, prawns and crab broth  
seasonal vegetables

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**3<sup>rd</sup> Course**

**Fresh Herb Crusted Rack of Lamb**  
truffle oil mashed, stuffed new potatoes  
seasonal vegetables

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**4<sup>th</sup> Course**

**Berry and White Chocolate Clafoutis**  
served warm with vanilla bean ice cream

\$80 per person

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*\*\* A 50% deposit is required upon booking, payable by credit card or certified cheque\*\**

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