



Menu False Creek

1st Course

Antipasti Platters

selection of appetizers from our showcase
served on platters

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2nd Course

Grilled Wild Salmon

fresh herb, tomato beurre blanc
seasonal vegetables, new potatoes

or

Roasted Rack of Lamb

dijon and fresh herb crust, lamb jus
seasonal vegetables, new potatoes

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3rd Course

Berry and White Chocolate Clafoutis

served warm with vanilla bean ice cream

\$46 per person

This menu is for large parties of 25 to 50 people

17% 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

1st Course

Trio of Spiced Seafood

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

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2nd 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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3rd Course

Berry and White Chocolate Clafoutis

served warm with vanilla bean ice cream

\$52 per person

This menu is for large parties of 25 to 50 people

17% 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 ***

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Menu Yaletown

1st Course

Antipasti Platters

selection of appetizers from our showcase
served on platters

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2nd Course

Roasted Vegetable and Goat Cheese Tarte

fresh herbs, bouquet of mixed greens

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3rd 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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4th Course

Berry and White Chocolate Clafoutis

served warm with vanilla bean ice cream

\$62 per person

This menu is for large parties of 25 to 50 people

17% gratuity and taxes will be added to the bill

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Menu Pacific

1st Course

Lobster Salad
mixed greens
lemon and chive vinaigrette

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2nd Course

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

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3rd Course

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

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4th Course

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

\$80 per person

This menu is for large parties of 25 to 50 people

17% 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 ***

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