



WHITE TABLE

CATERING + EVENTS

FALL AND WINTER MENU

plated menu

Three & four course

3-course 64 | 4-course 86

one choice of -

Housemade Grissini
sesame, za'atar and sea salt house-made breadsticks

Specialty Artisan Baguettes V
house baked Artisan baguettes, rosemary whipped butter

Focaccia Bread V
rosemary, sea salt, extra virgin olive oil, modena balsamic

one choice of -

Winter Green Pear Salad
shaved fennel, winter greens, radicchio, roquefort blue cheese & crème fraîche, citrus dressing, nut brittle

Carrot & Citrus
salad of glazed & roasted carrots, orange segments, beets, cashew crema, chickpea dukkah

Stone Fruit & Ricotta
seasonal stone fruit, ricotta cream, prosciutto, arugula, honey vinaigrette, toasted honey glazed pistachios

one choice of - included in the 4-course menu

Tortellini Artigiano
hand formed prawn tortellini, dill & clam cream, white wine steamed mussels & clams, dill oil

Pacific Halibut Crudo
dill & burnt lemon broken vinaigrette, citrus supreme, espelette pepper, micro beet, watercress

Butternut Squash Risotto
sage beurre noisette, roasted squash, parmesan crumb, candied walnuts & pea shoots

Wild Mushroom Gnocchi
fricassée of foraged mushrooms, yukon gold potato gnocchi, basil, truffle cream, parmesan

Cavatelli di Agnello
artisanal cavatelli, lamb sausage, lemon zest broccolini, 25 year aged parmesan, olive oil

BREAD

SALAD

SMALL PLATE





SMALL PLATE

Beef Carpaccio
crusted striploin of beef, bone marrow aioli, garlic chips, pickled shallots, radish, pickled mustard seeds, baguette crisps

Pork Belly
maple glazed pork belly, shaved chestnuts, chestnut & parsnip puree, radicchio, crispy pork chiccharon

Zucchini Veloute
lemon, confit heirloom tomato tart, chèvre mousse, micro herb salad

Corn Veloute
roasted Chilliwack corn, nutmeg cream, polenta crouton, prosciutto

one choice of -

Braised Short Rib Bordelaise
short rib of beef, caramelized onion jam, lemon zest gremolata, bordelaise sauce, pommes paillasson, parsnip & onion purée

Ash Crusted Striploin
scallion & onion ash rubbed AAA striploin steak, smoked pomme purée, roasted leek, green peppercorn cream

Roasted Rack of Lamb
slow-roasted rack of lamb, parmesan polenta, frisee, romesco sauce, almonds, mustard greens

ENTREE

Poulet et Gnocchi
beurre noisette pumpkin cream, goats cheese & Fraser Valley hazelnut mousse, brussels sprouts, frisee

Poulet Chasseurs
glazed & roasted chicken breast, foraged mushrooms & asparagus tips, pomme purée, truffle jus, mushroom tuile

Miso Glacé Salmon
lightly cured miso glazed salmon, fennel & white wine fumet, parsnip 'risotto', lemon oil, micro herbs

Olive Oil Poached Halibut
lobster & BC spot prawn bisque, demi sec tomatoes, harvest vegetable fricassée

*Vegetarian option no charge to be substituted with main.
Vegan option available substitute protein with seasonal vegetable.*

one choice of -

DESSERT

Roasted Stone Fruit Panna Cotta
Okanagan stone fruit compote, vanilla bean panna cotta, Fraser Valley honey pistachios, lemon thyme

Vanilla Bean Crème brûlée Moderne
gently set custard, caramelized sugar, brandy snap tuile

Tarte au Chocolate
pâte sucrée, 70% chocolate ganache custard, salted caramel, local seasonal fruits

