



# CANAPES

# MEAT

## CHICKEN & WAFFLES

braised organic chicken, cornbread waffle, honey chili aioli, cabbage purée, pickled carrot

## CHARCOAL GRILLED WAGYU (GF)

pressed sushi rice, shitake mushroom duxelles, ginger scallion glaze

## "FRENCH ONION" BRIOCHE

smoked tallow brioche, 48-hour short rib, charred onion purée, pearl onion petals, gruyère, chive

## KFC SLIDER

free range organic chicken thigh, gochujang, kewpie, pickled cabbage slaw, steamed milk bun

## PORK BELLY BAO

steamed milk bun, 5 spice roasted belly, pickled cucumber, gochujang, hoisin, cilantro

## BRAISED SHORT RIB RAGU

sgarganelli pasta, organic beef, san Marzano tomatoes, barrel-aged sherry vinegar, pecorino, micro basil

## SMOKED FRASER VALLEY DUCK (GF)

duck breast, bourbon cherry, savoury shortbread, parsnip purée, chervil

## PATÉ EN CROUTE

local organic pork rilette, pate brizée, mustard seed, cornichon, pistachio, apricot gel

## BEEF TARTARE (GF)

cured organic beef, pickled mustard seed, shallot, egg yolk emulsion, chive, puffed beef crisp





# SEAFOOD

## SPICY ORGANIC SALMON

crispy ginger rice, scallion, black sesame, ikura

## DUNGENESS CRAB TART

butter poached crab, Chilliwack corn, old bay, fava bean, white onion purée

## KING KUTERRA SALMON 45° (GF)

charcoal puffed tapioca, coconut curry emulsion, micro cilantro, blossoms

## HAMACHI CRUDO (GF)

sake kasu cure. dashi puffed tapioca chip, pickled pearls, avocado, shiso

## SCALLOP CEVICHE TACO (GF)

white corn tortilla, pickled ginger ponzu, toasted seaweed, avocado emulsion, wasabi pea, cilantro

## TUNA "NICOISE" (GF)

confit BC albacore, kalamata olive crumb, potato gaufrette, tomato powder, pickled bean, brown butter egg emulsion

## FISH & CHIPS

triple cooked potato, malt vinegar tempura crumb, smashed peas, confit ling cod, caper remoulage



# PLANT-BASED

## WHIPPED BURRATA CONE (V)

pesto cone, toasted pine nut, confit tomato, micro basil

## SUMMER PEA ARANCINI (V)

pea purée, mint, watercress, parmesan, whipped labneh, creamy carnaroli, panko crust

## ROASTED PUMPKIN ARANCINI (V)

local squash purée, sage, parmesan, whipped mt lehman chèvre, creamy carnaroli, panko crust

## CORN TART (V)

Chlliwack corn custard, Mr.Lehman goat feta, espelette popcorn, grilled corn cheeks, pickled shallot, chervil

## HEIRLOOM BEET TART (V)

Mt. Lehman goat chevre, roasted beets, beet emulsion, pickled beets, orange segment, sorrel

## LOCAL BABY CRUDITE (GF, VE)

caramelized carrot purée, cashew parmesan, kalamata crumb, chive

## WILD MUSHROOM POLENTA (GF, VE)

fermented mushroom purée, pickled shimeji, pine salt, micro arugula

## SUNOMONO NOODLE BOX (GF, VE)

vermicelli, pickled carrot, cucumber, pickled ginger, sweet rice vinaigrette, toasted sesame, cilantro





**WHITE TABLE**

CATERING + EVENTS