



CANAPES

MEAT

CHICKEN & WAFFLES

mini cornbread waffles, cabbage slaw, fried chicken thighs, fermented chili honey

CHARCOAL GRILLED WAGYU

pressed sushi rice, shitake mushroom duxelles, ginger scallion glaze (gf)

"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

ENGLISH YORKSHIRE PUDDING

organic striploin, tallow whipped potato, horseradish, chive

SHORT RIB MACARONI

porcini crust, aged cheddar, mozzarella, fermented mushroom purée, chervil

SHORT RIB SLIDER

pecorino, mostarda, horseradish mayo, brioche

WALDORF SALAD

braised chicken salad, local endive, smoked grapes, celery heart, compressed apple

"SHEPHERDS PIE"

seared lamb loin, rosemary rösti, minted pea purée, pickled mustard seed, pea tendrils (gf)

PORK BELLY BAO

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

BRAISED SHORT RIB RAGU

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

SMOKED FRASER VALLEY DUCK

duck breast, bourbon cherry, parsnip ritz, parsnip purée, chervil (gf)

PATÉ EN CROUTE

local organic pork rilette, pâte brisée, mustard seed, cornichon, apricot gel

BEEF TARTARE

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



SEAFOOD

SPICY ORGANIC SALMON

crispy ginger rice, scallion, black sesame

DUNGENESS CRAB TART

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

KING KUTERRA SALMON 45°

charcoal puffed tapioca, coconut curry emulsion,
micro cilantro, blossoms (gf)

HAMACHI CRUDO

beet cure, puffed tapioca chip, toasted nori,
orange segment, pickled pearls, avocado, cilantro (gf)

SCALLOP CEVICHE TACO

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

TUNA "NICOISE"

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

FISH & CHIPS

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

WEST COAST ABURI

a selection of torched aburi sushi with pickled ginger,
soy & wasabi

BC PRAWN ROLL

sidestripe shrimp, celery heart, dill, masago, brioche



VEGETARIAN

WHIPPED BURRATA CONE

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

SUMMER PEA ARANCINI

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

ROASTED PUMPKIN ARANCINI

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

HEIRLOOM BEET TART

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

SWEET POTATO CROQUETTE

brown butter powder, yam puree,
rosemary meringue

FRENCH ONION PROFITEROLE

caramelized onion jam, gruyere custard, chives

FRIED MACARONI

aged cheddar, mozzarella,
smoked tomato emulsion, chervil

CORN TART

Chilliwack corn custard, Mt. Lehman goat feta,
espelette popcorn, grilled corn cheeks,
pickled shallot, chervil





PLANT-BASED

LOCAL BABY CRUDITE

caramelized carrot purée, cashew parmesan, kalamata crumb, chive (gf)

WILD MUSHROOM POLENTA

fermented mushroom purée, pickled shimeji, pine salt, micro arugula (gf)

SUNOMONO NOODLE BOX

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

GAZPACHO

clarified tomato, cucumber, almond crisp (gf)

RADISH TACO

watermelon, sake, crushed coriander (gf)



WHITE TABLE

CATERING + EVENTS