



## Three Course Plated Menu

\$40 Per Person

1<sup>st</sup>

Cowichan Lettuce Salad  
lightly cured pork belly, warm multigrain croutons, parmesan  
buttermilk thyme vinaigrette

2<sup>nd</sup>

Herb Roasted Island Chicken Breast  
white wine and nasturtium emulsion

OR

Brown Butter Basted Salmon  
sorrel and thyme cream

with accompaniments of  
sweet onions, crispy nugget potatoes, marinated seasonal vegetables

3<sup>rd</sup>

White Chocolate and Yogurt Mouse  
chai sponge, milk chocolate crumb,  
candied ginger, raspberries



**FARMS  
GATE**  
FOODS +  
CATERING

## Four Course Plated Meal

\$50 per person

1st

Pinot Gris Poached Beet Salad  
whipped Haltwhistle feta, rye and caraway crisps,  
maple candied pecans, citrus, mizuna

2<sup>nd</sup>

Pan Fried Potato Gnocchi  
peppercress pesto, smoked ham hocks, parmesan and sage

3<sup>rd</sup>

Braised Boneless Beef Shank  
roasted plum and red wine reduction

OR

Hazelnut and Citrus Crusted Rockfish  
citrus brown butter emulsion

with accompaniments of  
golden potato fondant, roasted shallots  
wilted mustard greens, marinated seasonal veg

4<sup>th</sup>

Dark Chocolate Tart  
praline caramel, candied orange  
sour cream chantilly, macerated berries