



**FARMS
GATE**
FOODS +
CATERING



Three Course Plated Menu

\$55

1st

Wild Mushroom Risotto

brandy and cream simmered chanterelles
pickled shiitake, candied pine mushrooms, fresh sprouts

2nd

Pan Seared BC Ling Cod

butter potato and rutabaga rosti, marinated brassicas
lovage and lemon emulsion

OR

Duo of Island Chicken

butter and herb roasted breast, dark meat croquette
butter potato and rutabaga rosti, marinated brassicas
lemon sorrel cream

3rd

Deep Fried Delicata Squash

chocolate fondue, milk and chocolate crumb
potato skin ice cream





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4 Course Plated Menu

\$70

1st

Summer's Bounty

marinated heirloom tomatoes, shaved radish, crispy tomatoes
cucumber water, basil oil

2nd

Citrus and Sake Cured Coho Salmon

whipped Haltwhistle Fromage Frais
lemon puree, mizuna, crispy shallots

3rd

Sous Vide Island Beef

potato fondant, sunchokes, summer squash
caramelized plum and bone marrow jus

OR

Pan Roasted Halibut

potato fondant, sunchokes, summer squash
bearnaise sauce

4th

Berries and Things

Charm de L'île macerated berries, olive oil shortcake
orange and thyme meringue

