



Passed Appies

Charcuterie + Cheeses + Preserves
Foraged Mushroom Quiche
House Smoked Salmon + Dill + Crispy Capers + Croustini
Smoked Beef Tartar + Sesame Cone

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- Family Style Service -

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Amuse

Summer Tomato + GF Thyme Crisp
Green Olive + Goat Cheese + Balsamic Powder

First Course

Summer Greens
Pickled Red Onions + Shaved Pecorino + Candied Walnuts
+ Mustard Vinaigrette

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Tuna

Lightly Seared + Maple Soy Marinated Ahi Tuna
+ Tobiko + Kalamansi Gel + Crispy Shallots + Nori

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Main Event

Beef

Cold Smoked Boneless Shortrib + Chanterelle Jam
+ Demi + Golden Potato Chips

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Ling Cod

Roasted Fennel + Arugula + Pickled Starberry
+ Black Peper Vinaigrette

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Desserts

Dark Chocolate Mousse
Lemon Tarts + Meringue 2 Ways
Mango + Coconut Mousse Candies



Chef Luke Griffin

www.chefscourse.ca



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