



SHOWING OFF BC Dinner Buffet

Garden Trellis

Pepper Mackerel Salad, smoked peppered mackerel, BC potatoes, arugula, grilled asparagus, pickled red onion, herb vinaigrette

Harvest Grain Salad, blend of seven grains, roast squash, confit duck, kale, cranberries, toasted Agassiz hazelnuts, maple-mustard vinaigrette

BC Beets Salad, roast beets, watercress, frisée, shaved fennel, radish, gem tomato, pink grapefruit dressing

Chilled Station

DIPS & SPREADS

- BC mushroom tapenade, lemon-dill hummus, sun-dried tomato-goat cheese dip
- Assorted crudités – carrot, celery, cucumber, bell peppers, broccoli, cherry tomatoes
- Herb crostini, grilled flatbread

CHARCUTERIE

- Selection of local artisan cured & air dried meats marinated mushrooms, artichokes, pickled vegetables, horseradish aioli, rooftop honey mustard, Okanagan fruit chutney
- In-house made crackers, crostini

GONE FISHIN'

- Chateau maple hot smoked BC salmon, candied salmon, salmon jerky,
- Horseradish crème fraîche, crispy capers, lemon wedges, lime wedges
- Bannock crackers

ACTION STATION: Salt Spring Island Mussels, Leg of Lamb and Fraser Valley Wild Turkey

SALT SPRING ISLAND MUSSELS

- Okanagan: shallots, garlic, fresh herbs, white wine, butter, diced tomato
- Whistler: double smoked bacon, caramelized onions, grainy mustard, Black Tusk Ale, butter

LEG OF LAMB

slow roasted and basted with pomegranate-rosemary glaze, jus

FRASER VALLEY 'WILD' TURKEY

bourbon brined, bacon green onion cornbread pudding, pear-bourbon soaked raisin chutney, sage scented gravy

HOT STATION: Wild BC Salmon, Local Root Vegetable Crumble

ROAST WILD BC SALMON

In-house maple whiskey glaze, red onion marmalade, warm green bean salad

LOCAL ROOT VEGETABLE CRUMBLE

herbs, rooftop honey oatmeal crust

SWEET

Seasonal Fruit Cobblers in Mason Jars

Whistler Snowshoe tossed with cinnamon sugar
