

APPETIZER

Fraser Valley Sweet Corn Soup

tomato and cilantro relish, espelette and whipped creme fraiche

Rootdown Farm Beet Salad

Okanagan goat cheese mousse, tender Rootdown Farm lettuces candied pecans and maple mustard vinaigrette

MAIN COURSE

Vegetarian options available

Farmcrest Organic Chicken Breast

herb brined and slow roasted, BC potato puree, crispy shallots butter glazed Pemberton carrots and sauce diable

Citrus Cured Lois Lake Steelhead

roasted eggplant puree, crispy North Arm Farm German butter potatoes

Pemberton summer squash, lemon and thyme butter sauce

DESSERT

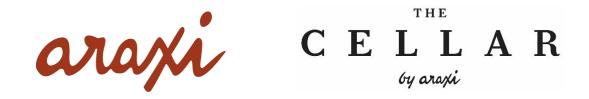
Valrhona Chocolate Tart

dark chocolate and caramel ganache with sweet pastry chantilly cream and chocolate dentelle

Passion Fruit Bavarois

passion fruit mousse layered with lemon chiffon sponge cake toasted coconut, mango sorbet, and pineapple

Menu 1 - 79.00 / person (tax and gratuity not included) items subject to seasonal changes



FIRST COURSE

Rootdown Farm Beet Salad

Okanagan goat cheese mousse, tender Rootdown Farm lettuces candied pecans and maple mustard vinaigrette

Wild Sockeye Salmon Roll

avocado, yuzu mayonnaise and shiso leaf wrapped in yuba sheet, citrus adjusted soy sauce

MID COURSE

Fraser Valley Sweet Corn Soup

tomato and cilantro relish, espelette and whipped creme fraiche

Prosciutto di Parma

Pemberton arugula, shaved parmesan, crostini poached Okanagan pear and balsamic crema

MAIN COURSE

vegetarian options available

Angus Reserve Beef Tenderloin

BC potato puree, butter glazed Pemberton carrots ruby port sauce and handcut chimichurri

Citrus Cured Lois Lake Steelhead

roasted eggplant puree, crispy North Arm Farm German butter potatoes Pemberton summer squash, lemon and thyme butter sauce

DESSERT

Valrhona Chocolate Tart

dark chocolate and caramel ganache with sweet pastry crust chantilly cream and chocolate dentelle

Passion Fruit Bavarois

passion fruit mousse layered with lemon chiffon sponge cake toasted coconut, mango sorbet, and pineapple

Menu 2 - 89.00 / person (tax and gratuity not included) items subject to seasonal changes



TO START

Fraser Valley Sweet Corn Soup

tomato and cilantro relish, espelette and whipped creme fraiche

APPETIZER

Nova Scotia Lobster + BC Wild Shrimp Roll

fresh lobster and shrimp wrapped with wild cold smoked salmon avocado, yuzu gel and tomatillo salsa verde

Quebec Duck Liver Parfait

house baked brioche, white wine poached Okanagan apricots vanilla gel, pistachio crumble and candied orange zest

MAIN COURSE

vegetarian options available

Angus Reserve Beef Tenderloin

BC potato puree, butter glazed Pemberton carrots ruby port sauce and hndcut chimichurri

Wild BC Sablefish

glazed with sweet soy and baked, Rainshadow Farm broccoli and shaved scallions daikon, shiitake mushrooms, smoked tuna and lemongrass dashi broth

DESSERT

Layered Chocolate Hazelnut Marguise

dark chocolate mousse with crisp hazelnut base and dark chocolate glaze

Lemon Tart

baked lemon curd in a sweet pastry crust creme fraiche ice cream and preserved raspberry coulis

Menu 3 - 99.00 / person (tax and gratuity not included) items subject to seasonal changes



TO START

Araxi Two Tier Seafood Tower

oysters from our pristine waters, chilled prawns, BC ceviche seared albacore tuna, seaweed salad, Tofino smoked salmon spicy Nova Scotia lobster roll

APPETIZER

Fraser Valley Sweet Corn Soup

tomato and cilantro relish, espelette and whipped creme fraiche

Prosciutto di Parma

Pemberton arugula, shaved parmesan, crostini poached Okanagan pear and balsamic crema

MAIN COURSE

vegetarian options available

Angus Reserve Beef Tenderloin

butter glazed Pemberton carrots, BC potato puree ruby port sauce and handcut chimichurri

Wild BC Sablefish

glazed with sweet soy, Rainshadow Farm broccoli and shaved scallions daikon, shiitake mushrooms, smoked tuna and lemongrass dashi broth

DESSERT

Layered Chocolate Hazelnut Marquise

dark chocolate mousse with crisp hazelnut base and dark chocolate glaze

Lemon Tart

baked lemon curd in a sweet pastry crust creme fraiche ice cream and preserved raspberry coulis

Menu 4 - 109.00 / person (tax and gratuity not included) menus subject to seasonal change



Reception Menu

hors d'oeurvres (minimum order 2 dozen per item)	price per dozen
Nova Scotia Lobster + BC Wild Shrimp Roll with wild cold smoked salmon, avocado, yuzu gel and tomatillo salsa ver	rde 65
Battera Salmon Sushi box style sushi with wild salmon, shiso leaf + lemon	60
Tomato + Mozzarella Arancini on olive and basil tapenade	55
Chickpea + Roasted Tomato Montadito on crisp grilled bread	50
Albacore Tuna Tataki with ponzu pearls and garlic chips	65
Chilled BC Oysters organic raspberry and tarragon mignonette	48
Bar Oso Albondigas local lamb meatballs with piquillo and tomato sauce	e 65
Foie Gras Parfait herb gougere, candied orange and rosemary	65
Canada Prime Beef Tartare with chili, sweet peppers and green onion	60
RR Ranch Beef Slider with housemade ketchup and aged white cheddar	8 each
Bar Oso Charcuterie Platter assorted cured meats, cheeses, crostini pickles and house made chutney (serves 4-6 guests)	42 each
Araxi Two Tier Seafood Tower oysters from our pristine waters, chilled pray BC ceviche, seared albacore tuna, seaweed salad, Tofino smoked salmospicy Nova Scotia lobster roll (serves 4-6 quests)	