

# The Seasonal Experience

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## Sample Hors d'oeuvres

House made charcuterie platter pates, terrines, cured meats, and sausage with fruit chutneys, pickles, preserves and crostini

Mini Northern B.C. bison meatballs in tomato red wine sauce served in a Tuscan rosemary and black pepper bun

Assorted crostini with seasonally inspired toppings

Pemberton Meadows beef carpaccio rolled with Agassiz farm house castle blue cheese, arugula, and drizzled with balsamic syrup

## Sample Family Style dinner

Fresh house baked artisan breads with whipped organic butter and a hazelnut tapanade

### 1<sup>st</sup> Course (salad and pasta served together)

Crisp hearts of romaine salad with house cured pancetta, garlic foccaccia croutons, and shaved parmesan cheese with a creamy Caesar style dressing

Organic spaghettini with roma tomato sauce, fresh basil, and extra virgin olive oil

### Entrée

Braised organic Pemberton meadows beef shortribs with sundried tomatoes, pine nuts, and arugula

Herb roasted Polderside Farms heritage chicken

Sweet herb scented seasonal vegetable ragout

Roasted local nugget potatoes with caramelized fennel, cippollinne onions, and braised greens

### Dessert

Moscato marinated fresh fruit with homemade biscotti

Individual tiramisu presented in edible chocolate cups

Individual mascarpone panna cottas with seasonal fruit compote served in an edible white chocolate cup

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