

DINNER BUFFET

CHILLED STATION

Quinoa Salad

sun-dried blueberries, toasted hazelnuts, maple-mustard dressing

Heirloom Tomato Salad

aged balsamic, onions, arugula pesto, olive oil

Roast Yellow Beets

shaved fennel, orange segments, radish, honey vinaigrette

Broccoli Salad

mango, spiced sesame almonds, ginger dressing

PLATTER

Organic Vegetables

Pemberton valley carrots, cucumber, tomatoes, peppers, celery, creamy herb dip, blue cheese dip

Artisan Charcuterie

local artisan hand crafted cured meats, traditional coarse mustard, English mustard, Dijon Mustard, red onion marmalade, Okanagan Fruit preserve

ENTRÉES

Cabernet Braised Short Rib

celeriac mousseline, cipollini onions, mushrooms, bacon, thyme jus

Chicken Parmesan

parmesan whipped polenta, mozzarella, tomato basil fondue

Seafood Roast

prawns, calamari, mussels, clams, white fish, tomato fennel broth

Roast Root Vegetables

rooftop honey-grainy mustard dressed

Baby BC Potatoes

roasted shallots & fresh herbs

Squash Gnocchi

kale, sage, tomato, sherry vinegar-butter, parmesan shards

SWEET

Chefs Selection

Friday, May 05th