

## STARTER

### Fresh Baked Garlic & Herb Focaccia

served with a duo of spreads

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## CHOICE OF MAIN

### DAILY FEATURE

your Host will share today's feature dish

#### Lois Lake Steelhead Salad

grilled vegetables, feta, baby greens, pumpkin seeds,  
maple balsamic vinaigrette

#### Fraser Valley Chicken Paillard

corn & fennel sauté, sundried tomatoes, bell peppers,  
romesco sauce, citrus-dressed greens

#### Red Pesto & Parmesan Polenta

roasted artichoke hearts, baby greens, pumpkin seeds,  
roasted bell pepper sauce

#### Rare Seared BC Albacore Tuna

green beans, roasted beets, fresh greens,  
olive tomato tapenade, truffle aioli

#### Alberta Striploin Steak

AAA grade beef, smoked paprika crushed potatoes,  
broccolini, green peppercorn jus

#### Sweet Corn & Kale Gnocchi

handmade gnocchi, cannellini beans, sundried tomatoes,  
romesco sauce

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## CHOICE OF DESSERT

### Chocolate Torte

toasted coconut, flaked salt, mint

### Lemon Lavender Posset

locally-made Earl Grey macaron, Okanagan stone fruit compote

MODIFICATIONS CAN BE MADE TO ACCOMMODATE ANY DIETARY REQUESTS.

COASTAL - INTERIOR