

Passed Appetizers

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Charcuterie + Cheeses + Preserves Baby Shrimp + Sesame Cones Tuna + Jalapeno Vinaigrette + Yuzu Vegetarian Quiche + Smoked Paprika Aioli

Family Style Service

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Grilled Peach + Arugula Pesto Salad + Goat Cheese Kale Caesar Salad + Pickled Beets + Candied Walnuts + Bacon Heirloom Tomato + Balsamic Pearls + Basil + Pine Nuts Pan Seared Halibut + Smoked Onion Puree Smoked Whole BBQ Chicken Home Made Spinach + Zucchini Confit Gnocchi Smoked Farmers New Potatoes + Picked Thyme Farmers Market Local Honey Roasted Carrots

Chef Luke Griffin

www.chefscourse.ca

August 12, 2023

