



REHEARSAL DINNER

CURE sharing style platters

\$88 per person, minimum of 10 guests

all items listed below are included and will be served on platters for everyone to share
the below items changes seasonally

APPETIZER

duck confit salad
crispy fraser valley duck leg, chef's blend salad, pickled beets & shallots, spiced muesli croutons,
roasted orange vinaigrette

- V GF cure salad
living greens, kale, cucumber, tomatoes, sweet potato, cranberries, pumpkinseeds, muesli croutons,
feta cheese & honey mustard dressing
 - V truffled mushroom and pear flatbread
truffled alfredo, roasted mushrooms, pickled pear, gruyère, truffled honey, crispy sage
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ENTREE

- GF crispy fried chicken
serrano crema, charred broccolini, herbed fingerlings
 - GF 63 acres flat iron steak poutine
french fries, cheese curds, poutine gravy
 - VG vegan rigatoni bolognese
du puy lentils, roasted mushrooms, cherry tomatoes, crispy kale, basil, sunflower ricotta, pinenuts
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DESSERT

- V caramel-apple cheesecake
caramelized apple, crispy phyllo pastry crunch, cheesecake ice cream, salted Bourbon caramel



REHEARSAL DINNER

the Den sharing style platters

\$109 per person, minimum of 10 guests

listed items change seasonally

all items listed below are included and will be served on platters for everyone to share

AMUSE BOUCHE

Mushroom and Sunchoke Soup, roasted local mushrooms, North Arm Farm sunchokes, fried sage, truffle + tarragon crème fraîche

APPETIZER PLATTERS

Spot Prawn Cocktail, local BC spot prawns, avocado, tomato-gin cocktail sauce, pumpkin seeds, fresh horseradish, lime

Living Salad, crispy oyster mushrooms, popcorn, seeds and garlic crumble, sunflower 'feta', ginger-miso dressing

ENTREE PLATTERS

please choose two entree platters

Chicken Supreme, roasted fingerling potatoes, chili garlic broccolini, peppercorn gravy

Kuterra Oceanwise Salmon, wild mushroom filo tart, grilled asparagus, pickled shallots, frisée, citrus & chive butter sauce

63 acres flat iron, truffled mashed potatoes, roasted root vegetables, chimichurri, red wine jus

Gindara Sablefish, roasted leek and tomato ragout with smoked olives

Truffled Mushroom Risotto, mixed local mushrooms, pecorino, black truffle, shaved asparagus

DESSERTS

Caramel-Appled Cheesecake, caramelized apple, crispy phyllo pastry crunch, cheesecake ice cream, salted Bourbon caramel