

Spring Soiree Menu

Tall Trees House baked Focaccia

Whipped Confit Garlic Butter

Thai Inspired Pan Seared Scallop

Coconut Green Curry Reduction, Spring Pea, & Thai basil

Italian Sundried Tomato & Goat Cheese Ravioli

Fire Roasted Red Pepper Arrabbiata & Blistered Vine Ripened Cherry Tomatoes

French Braised Beef Short Rib

Whipped Pomme de terre, Massif de Choux Demi Reduction, Baby Carrots and Caramelized Cipollini Onion

Canadian Dessert

Nanimo Bar Cheesecake

\$125.00 per person (plus tax)

Includes two signature cocktails.



SPRING MENU 2022