



The Confederation Dinner

For The Table to Share

Nova Scotia Smoked Salmon Flat Bread, House Made Ricotta, Pickled Radishes, Local Charcuteries, Mustards, Olives, Cornichon, Apple Cider Pickled Vegetables, Heirloom Tomato and Fior de Latte Caprese Salad, Local Cheeses, Hummus, Baba Ghanoush, Olives, Crostini, Pita and Naan Breads

Main Course served Family Style

Veal Tenderloin, Wild Mushrooms – GF
Braised Kale, Creamy Polenta
BC Halibut, Charred Lemon – GF
Roasted Heirloom Potatoes – GF
Salt Roasted Beet Salad – GF and VEG
Green Beans Amandine – GF and VEG*

Dessert

Plated Warm, Apple Pie with Cheese and House made Vanilla Bean Ice Cream
Or

Served Family Style, Assortment of Raspberry and Pistachio Macarons, Chocolate Covered Strawberries, Sponge Toffee, Almond Florentine, Maple Fudge, Mini Chocolates | Additional \$3 per person
