



Menu #1

Squash Purée

With fuji apple & golden beets

Or

Farmhouse Greens Salad

With fresh vegetables & balsamic vinaigrette



Seared Pacific Salmon

With roast fingerling potato, romesco sauce & broccoli raab

Or

Roast Chicken Supreme

With sweet potato purée, bacon & corn chowder

Or

Capellini Aglio e Olio

Eggplant, roast cherry tomato & zucchini tossed in garlic olive oil



Warm Blueberry Pudding

Vanilla custard, cinnamon, savoury cream

\$29.50 per person (plus taxes & gratuities)



Menu #2

Bread Service

Roasted tomato purée, Delirium butter



Squash Purée

With fuji apple & golden beets

Or

Farmhouse Greens Salad

With fresh vegetables & balsamic vinaigrette



Seared Pacific Salmon

With roast fingerling potato, romesco sauce & broccoli raab

Roast Chicken Supreme

With sweet potato purée, bacon & corn chowder

Capellini Aglio e Olio

Eggplant, roast cherry tomato & zucchini tossed in garlic olive oil

8oz New York Striploin

Mashed Yukon gold potatoes, vegetables & peppercorn gravy



Warm Blueberry Pudding

Vanilla custard, cinnamon, savoury cream

\$39.50 per person (taxes & gratuity not included)



Menu #3

Bread Service

Roasted tomato purée, Delirium butter



Squash Purée

With fuji apple & golden beets

Or

Farmhouse Greens Salad

With fresh vegetables & balsamic vinaigrette

Or

Salad of Pickled Beets

Horseradish crème fraiche, beet greens, shaved onion, balsamic reduction



Seared Pacific Salmon

With roast fingerling potato, romesco sauce & broccoli raab

Roast Chicken Supreme

With sweet potato purée, bacon & corn chowder

Capellini Aglio e Olio

Eggplant, roast cherry tomato & zucchini tossed in garlic olive oil

10oz New York Striploin

Mashed Yukon gold potatoes, vegetables & peppercorn gravy



Oatmeal Cookie Sandwich

With vanilla gelato & stout caramel

\$49.50 per person (taxes & gratuity not included)



Lunch Menu

APPETIZER

Beer & chicken chowder

Or

Farmhouse Greens Salad

with fresh vegetables & balsamic vinaigrette



MEAT

*6oz NY steak with house cut fries and vegetable medley
finished with a natural jus*

Or

FISH

*Beer battered haddock & chips
with a West 50 tartar & house slaw*

Or

PASTA

Capellini Aglio e Olio

Eggplant, roast cherry tomato & zucchini tossed in garlic olive oil



DESSERT

Chocolate cheesecake with raspberry compote

\$19.50 plus taxes & gratuities