

FESTIVE LUNCH MENUS

Lunch Menu 1

\$39 per person

Course 1

WILDTALE SEAFOOD CHOWDER

fresh local seafood
or

KALE CAESAR SALAD

EVOO croutons, aged parmesan, white anchovy

Course 2

GRILLED MOUNT LEHMAN CHICKEN BREAST

natural jus, buttermilk mash & veggies
or

LOCAL BLACKENED SNAPPER

rock prawn risotto, creole butter sauce
or

SEAFOOD LINGUINI

mussels, clams, fresh fish, spicy rose sauce

Dessert

CARAMELIZED LEMON TART

raspberry coulis & fresh berries

Lunch Menu 2

\$45 per person

Course 1

LOBSTER BISQUE

fresh lobster, chives, brandy crème fraîche
or

KALE CAESAR SALAD

EVOO croutons, aged parmesan, white anchovy
or

BEEF TENDERLOIN CARPACCIO

alberta beef, grainy mustard aioli

Course 2

WILD SEAFOOD TRIO

market fresh seafood, new potatoes, chive beurre blanc
or

CHICKEN SALTIMBOCA

crushed potato & caper butter
or

BAKED BAY SCALLOP & PRAWN

JUMBO MACARONI

chorizo, peas, zucchini, kale, spicy ragu

Dessert

VANILLA CREME BRULEE

crisp almond biscotti



Lunch Platter Menu

\$55 per person

Course 1

Served upon arrival

ARTISAN CURED MEAT & CHEESE BOARDS

selection of locally cured meats & cheeses,
“traditional accompaniments”

Course 2

WEST COAST CAESAR, TOMATO & BOCCONCINI SALAD

AHI TUNA POKE, STEAMED MUSSELS & CLAMS

Course 3

SLICED AHI TUNA, WILD BC SALMON

SLICED “AAA” BEEF STRIPLOIN, ORGANIC CHICKEN BREAST

herb risotto, crispy sprouts, garlic mashed potatoes, roasted winter vegetables

Dessert

PASTRY CHEFS FESTIVE SELECTION

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# FESTIVE DINNER MENUS

## Dinner Menu 1

*\$48 per person*

### Course 1

#### WILDTALE SEAFOOD CHOWDER

fresh local seafood

or

#### KALE CAESAR SALAD

EVOO croutons, aged parmesan, white anchovy

### Course 2

#### MT. LEHMAN ROASTED CHICKEN BREAST

whipped potato, natural pan jus

or

#### BLACKENED LOIS LAKE STEELHEAD

lemon herb risotto, roasted asparagus

rock prawn and tomato butter sauce

or

#### BAKED LOBSTER GNOCCHI

yukon gold potato gnocchi, sweet pea rose sauce

### Dessert

#### CARAMELIZED LEMON TART

raspberry coulis & fresh berries

## Dinner Menu 2

*\$55 per person*

### Course 1

#### LOBSTER BISQUE

fresh lobster, chives, brandy crème fraiche

or

#### KALE CAESAR SALAD

EVOO croutons, aged parmesan, white anchovy

or

#### PRAWN COCKTAIL

jumbo poached prawns, horseradish cocktail sauce

### Course 2

#### SESAME CRUSTED AHI TUNA

wasabi whipped potatoes, bok choy, ginger soy glaze

or

#### SURF & TURF

“AAA” beef tenderloin, jumbo tiger prawn,

crushed new potatoes, café de paris butter

or

#### GRILLED LAMB CHOPS

goat cheese whipped potato, cabernet jus

### Dessert

#### PEANUT BUTTER CHEESECAKE

caramel and chocolate sauce



## Dinner Platter Menu

*\$60 per person*

### Course 1

*Served upon arrival*

#### ARTISAN CURED MEAT & CHEESE BOARDS

selection of locally cured meats & cheeses,

“traditional accompaniments”

### Course 2

#### WEST COAST CAESAR, TOMATO & BOCCONCINI, BEET ROOT SALAD

#### LOCAL STEAMED MUSSELS & CLAMS

### Course 3

#### DUO OF MARKET FRESH FISH, GARLIC JUMBO PRAWNS

#### & SLICED “AAA” BEEF STRIPLOIN

lobster & scallop risotto, roasted new potatoes, winter vegetables, crispy sprouts

### Dessert

#### PASTRY CHEFS FESTIVE SELECTION

WildTale

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## Canapés Menu



### CHEF ERIK'S STEAK TARTARE

toasted bone marrow bread

*\$3.50 per piece*

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### LOIS LAKE SMOKED STEELHEAD

dill crème fraiche, salmon roe

*\$3.50 per piece*

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### THREE CHEESE RISOTTO CROQUETTES

red pepper ketchup

*\$3.50 per piece*

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### VINE RIPENED TOMATO & BOCCONCINI

mozzarella & torn basil

*\$2.75 per piece*

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### WILD MUSHROOM & CHEVRE TARTLETS

black truffle aioli, baby arugula

*\$3.25 per piece*

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### WILDTALE DUNGENESS CRAB CAKES

smoked red pepper coulis

*\$4.00 per piece*

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### JUMBO PRAWN TEMPURA

wasabi & honey mayo

*\$4.00 per piece*

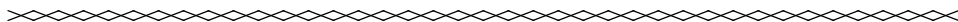
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### AHI TUNA POKE

avocado, mango, crisp wonton

*\$3.50 per piece*

minimum 1 dozen per item



*WildTale*  
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