

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 SELECTION

Wild Tale
← YALETOWN | OLYMPIC VILLAGE →

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 SELECTION

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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*

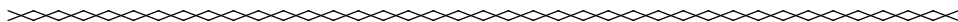
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### AHI TUNA POKE

avocado, mango, crisp wonton

*\$3.50 per piece*

minimum 1 dozen per item



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