

## Menu • August 22, 2024

Canapéso

preset on table as guests arrive

Ahi Tuna Poke Crispy Sushi Rice, Coriander (DF)

**Compressed Watermelon** Balsamic Pearls, Basil (VEGAN, GF, DF)

Roasted Tomato Bruschetta Cherry Tomato, Pickled Onion (VEGAN, GF)

Dessertso

Strawberry Shortcake

Milk Chocolate Mousse

Vegan Coconut Mango Rice Pudding

Dinner,

Herb Focaccia Black Pepper, Whipped Ricotta, Olive Oil and Aged Balsamic Reduction (VEGETARIAN)

**Gemelli Pasta Salad** Pesto Dressing, Pearl Bocconcini, Basil Sprouts (VEGETARIAN)

Shaved Prosciutto Pickled Red Onions, Olives, Basil Oil (DF, GF)

**Grilled Asparagus** *Preserved Lemon, Calabrian Chili, Pecorino* (VEGETARIAN, GF)

**Citrus Brined Salmon** Eggplant Garlic Baba Ganoush (DF, GF)

Slow Roasted Angus Prime Rib Marinated Mushroom, Crispy Onions (DF, GF)

Eggplant Parmesan Roasted Tomatoes, Pomodoro Sauce (VEGETARIAN)

PRESENTED BY



Celebrating 25 Innovation, Quality and Value BENEFITTING



SPECIAL THANKS TO



scəẁaθən məsteyəx<sup>w</sup> TSAWWASSEN FIRST NATION