SUMMER REHEARSAL

MINIMUM 20 GUESTS

FRESH BAKED SOURDOUGH AND BUTTER

STRAWBERRY TIMBERFIELDS GREENS | V, GF CRUMBLED FARMHOUSE GOAT CHEESE, CANDIED PECANS, STRAWBERRIES, SHALLOTS, STRAWBERRY YOGURT VINAIGRETTE

CHARRED CORN AND PEPPER SALAD | GF, VG CELERY, SHALLOTS, SMOKED ZUCCHINI, MUSTARD GREENS, BALSAMIC EMULSION

BRINED AND SEARED BC LING COD | GF, DF CHEAM VIEW PEPPER ESCABECHE

CHARRED BEEF BACK RIBS | GF, DF

LOCAL HOT, HONEY GLAZE

UPGRADE TO RIBEYE STEAK STATION FOR \$12 PER PERSON

| GF

OLIVE OIL AND CHIVE POTATO PUREE | GF, VG
LOCALLY HARVESTED VEGETABLES | GF, VG

afters

FRUIT AND YOGURT MOUSSE, CARAMEL AND CHOCOLATE HAZELNUT BEIGNETS, SLICED WATERMELON AND BERRIES COFFEE & TEA

NOTE: MENU AVAILABLE SPRING/SUMMER ONLY