

75 | WEST Coast Grill

Festive Lunch 3-Course Table d'Hôte

APPETIZERS

BUTTERNUT SQUASH SOUP
Crème Fraiche, Fresh Herbs

BEET SALAD
Artisan Greens, Roasted Baby Beets, Goat Cheese, Red Onions,
Prosciutto Crisp, White Balsamic Walnut Vinaigrette

FESTIVE FIELD GREENS
Artisan Greens, Tomato, Cucumber, Carrots, Craisins, Pumpkin Seeds, House Dressing

FRIED BRUSSELS SPROUTS
Truffle Oil, Parmesan Cheese, Lemons, Balsamic Glaze

MAINS

ROAST TURKEY DINNER
Oven Roasted White & Dark Meat, Roasted Garlic Mashed Potatoes,
Fried Parmesan Brussel Sprouts, Apple & Apricot Stuffing,
House Made Orange & Cranberry Sauce, Turkey Gravy

6oz STRIPLOIN
Roasted Garlic Mashed Potatoes, Seasonal Vegetables, Red Wine Jus

BC WILD SALMON
Dashi Fregola, Zucchini Ribbon, Foraged Mushrooms, Grilled Asparagus, Lemon Butter

THAI CURRY RICE BOWL (Vegan & Gluten Free)
Garlic, Mushrooms, Peppers, Red Onions, Broccoli, Zucchini Ribbon,
Pickled Carrots, Coconut Thread, Sesame Seeds, Green Curry

DESSERTS

FEATURE CRÈME BRÛLÉE
Fruit Coulis, Seasonal Berries

PECAN TART
Vanilla Gelato, Salted Caramel, Chantilly Cream

\$60

Taxes and gratuity are additional.