

# quayside

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## APPETIZER

### MESCLUN GREENS

roasted butternut squash and beets,  
salt spring island goat cheese,  
champagne vinaigrette

## MAIN COURSE

choice of:

### CHICKEN BREAST PROVENÇAL

lemon herb jus  
seasonal vegetables, new potatoes

### STEELHEAD

basil beurre blanc  
seasonal vegetables, new potatoes

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## DESSERT

### MIXED BERRY AND WHITE CHOCOLATE CLAFOUTIS

warm with vanilla ice cream



**\$58 PER PERSON**

This menu is for large parties of 51–80 people | 18% gratuity and taxes will be added to the bill. | We ask that you confirm the number of people in your party on the day of your reservation, as the confirmed number of people is the number you will be billed for. | A deposit of \$25 per person is required upon booking, payable by credit card or certified cheque. | Subject to change without notice.

FALL 2018

# false creek

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## APPETIZER

### CRAB AND SHRIMP CAKES

house made aioli, mixed greens with champagne vinaigrette

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## MAIN COURSE

choice of:

### SEARED SABLEFISH

piquillo pepper vinaigrette  
seasonal vegetables, new potatoes

### BEEF FILET

black peppercorn, thyme, red wine jus,  
seasonal vegetables, new potatoes

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## DESSERT

### MIXED BERRY AND WHITE CHOCOLATE CLAFOUTIS

warm with vanilla ice cream



**\$68 PER PERSON**

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