

QUAYSIDE

APPETIZER

MESCLUN GREENS

toasted nuts, 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

DESSERT

MIXED BERRY AND WHITE CHOCOLATE CLAFOUTIS

warm with vanilla ice cream



\$60 PER PERSON

This menu is for large parties of 51 to 80 people. | 18% gratuity and taxes will be added to the bill. | We ask that you confirm the number of people in your party one day prior to your reservation, as the confirmed number of people is the number you will be billed for. | A deposit of \$25 payable by credit card is required upon booking. |

Separate bills are not available for groups larger than 8. | Subject to change without notice.