

MENU ALESSANDRA

1ST COURSE

(served on platters to share)

SEASONAL FRUIT, CHEESE & CHARCUTERIE

a selection of bc cheeses, saucisson, proscuitto,
house made pâté, mixed olives fresh baked baguette

2ND COURSE

(choose one)

CROQUE MONSIEUR BENEDICT

poached eggs, black forest ham, gruyère cheese,
sundried tomato butter on focaccia

MUSHROOM & BOURSIN OMELET

wild mushrooms, cheese

SMOKED STEELHEAD & AVOCADO TARTINE

dill cream cheese, capers, pickled red onions,
on toasted baguette with a poached egg, mixed greenst

WILD MUSHROOM RAVIOLI

white wine butter sauce, garlic, fresh tomato, herbs

BELGIAN SUGAR WAFFLES

maple syrup, whipped cream

3RD COURSE

(served on platters to share)

ASSORTED SWEETS

house made macarons, chocolate brownies
mini tarte au citron, mixed berry crumble

\$79 PER PERSON

This menu is for large parties of 8 to 80 people. | 20% service charge, 2% booking fee, 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 minimum number you will be billed for. | A deposit is required upon booking.

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

