

SCHED FOR THE SPREAD

SUNDAE SOCIAL 4:00pm

sorbets, sprinkles, nuts, candies, sauces

POUTINE MIXER 6:00pm

french fries, house-made miso gravy, with and without cheese curds

full hosted bar:

okanagan wine, local craft draught beer, highballs, pop/juice

LONG TABLE DINNER 7:15pm

see reverse

with mission hill five vineyards
chardonnay and cabernet merlot

DESSERT 8:30pm

savary island fruit pies, chocolate pecan pies, and vegan cherry pie

seasonal fresh fruit, sorbets and sundae toppings

Options for vegan, dairy-free

LONG TABLE DINNER

ARTISAN BREADS

with creamery butter

STANLEY PARK GREENS

with sherry fine herb vinaigrette

ROASTED LOCAL MUSHROOMS

with wild arugula, parmesan

ASIAN NOODLE SALAD

with tender crisp vegetables, sesame soy dressing, crisp wontons

BAKED EGGPLANT MANICOTTI

with ricotta & lemon, red wine tomato sauce, provolone cheese

PUMPKIN RAVIOLI

with maple brown butter, sage


MISO GLAZED TOFU PUFFS

with stir fry vegetables, ginger orange reduction

CHINESE GREEN BEANS

with chili, garlic

COCONUT GINGER RICE

 Vegan, dairy-free