



Caulfeild Cove Hall
May 7, 2016

Grilled Morel Mushroom and Spring Peas
lemon mascarpone, black pepper cracker, mint

Wild Prawns
smoked paprika, yogurt, lime, black sesame seed and shiso

Organic Roasted Garlic and Rosemary Sourdough
fava bean, hazelnut dukkah

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Jesse's Baby Arugula and Watercress
fiddlehead ferns, confit sunchoke, aged manchego, candied pecans
grilled wild leek dressing

Rootdown Organic Greens
green asparagus, cumin roasted carrots, blue cheese
buckwheat, nasturtium vinaigrette

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Duck Breast
black lentils with rhubarb, turnips and marinated golden beets
green garlic, lavender duck jus

BC Albacore Tuna
ramps, black olive, anchovy, tomato, tarragon
fennel and Across the Creek fingerling potato

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Honey and Chamomile Cake with Strawberries
almond praline crumble, myer lemon, white chocolate cremeux

Dark Chocolate Torte
date syrup, banana gelato, pine nut and toffee bar