

RECEPTION MENUS

CANAPÉS

per dozen

Scallop + Pork Belly Chiccharon, Piccalilli, Black Lime	60
Yellowfin Tuna Tartar Lime Leaf, Lemongrass, Avocado, Rice Cracker	48
Cured Salmon English Pea Panna Cotta, Fromage Frais	42
Dungeness Crab Salad Fennel, Grapefruit, White Balsamic	60
Cheese Puff Pastry Aged Comte Cheese	42
Crispy Garden Vegetables Goat Cheese	42
Heirloom Tomatoes Focaccia, Basil, Aged Balsamic	48
Prawn Cocktail 'Campechana' Avocado, Tomato, Cilantro	54
Beef Tenderloin Red Onion Chutney, Fresh Horseradish	60
Spicy Ahi Tuna Crispy Rice, Wakame	48
Trout Toast Horseradish, Green Apple, Dill, Walnut	48

SIGNATURE SHELLFISH

Oysters Homemade Hot Sauce, Fruit Butter, Horseradish + Lemon	3.75 per oyster
Fisherman's Box Choice of 5 items	79
Choice of 7 items	104
Choice of 9 items	114
Salmon Gravlox, Raw Scallops, Marinated Mussels + Clams Selection of Oysters, Raw Albacore Tuna, Steamed Dungeness Crab, Steamed Lobster, Sustainable Tiger Prawns, Octopus Escabeche	

SNACK BAR

Warm Assorted Olives Lemon Zest	7 each
Warm Spiced Almonds	6 each
Edamame Sea Salt	8 each
House Made Potato Chips Dill Pickle Dip	9 each
Lounge Fries Parmesan, Truffle Mayo	10 each
Chicken Wings Korean BBQ or Jerk	15 each
Smoked Salmon Flatbread Pickled Shallots, Egg, Capers, Mascarpone	24 each
Salami Flatbread Fennel Spiced, Tomato, Basil, Fresh Mozarella	24 each
BC Charcuterie Platters Toasted Bread, Dijon, Cornichons	15 /person
Local Cheese Plate Homemade Seasonal Preserve, Toasted Nuts, Bread Crisps	15 /person

DINNER MENUS

MENU ONE

FIRST COURSE

Gin + Crab Chowder

Juniper, Breakfast Radish, Pea Tendrils

Fresh Burrata Cheese

Zucchini Pesto, Toasted Almonds,
Whole Grain Wafer

SECOND COURSE

Salmon

Roasted Zucchini, Carrots, Pearl Onions,
Brown Butter Pine Nuts

Chicken

Sumac, Chermoula, Couscous Pilaf

THIRD COURSE

Devil's Chocolate

35% Cocoa Namelaka, Cocoa Nib Crisp,
Bergamont Sherbert, Mint

58

MENU TWO

FIRST COURSE

Cured Salmon

English Pea Panna Cotta,
Fromage Frais

Scallop + Pork Belly

Chiccharon, Piccalilli, Cabbage,
Black Lime

SECOND COURSE

Trout

Fennel, Crispy Potato, Orange

Salmon

Roasted Zucchini, Carrots, Pearl Onions,
Brown Butter Pine Nuts

Rack of Lamb

Garlic + Rosemary Potatoes,
Seasonal Vegetables

THIRD COURSE

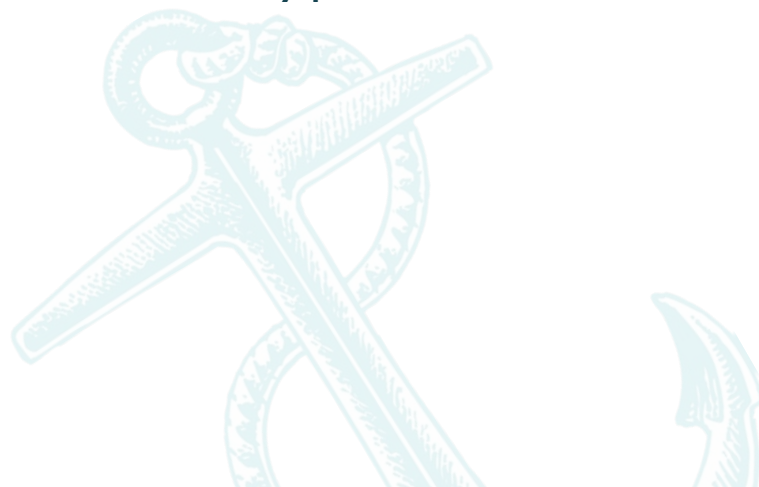
Tropical Lover

Yoghurt Panna Cotta, Vanilla Pineapple,
Longan, Calamansi Granite,
Coconut Sorbet

Iced Cappuccino

Coffee Cream, Milk Ice Cream, Suntory 18 Foam,
Pistachio Biscotti

74



DINNER MENUS

MENU THREE

AMUSE BOUCHE

Chef's Seasonal Amuse Bouche

FIRST COURSE

Dungeness Crab Salad

Fennel, Celery, Graefruit,
White Balsamic + Olive Oil Dressing

Albacore Tuna 'Tiradito'

Crispy Leeks, Micro Cilantro, Aji Amarillo

SECOND COURSE

Mixed Seafood Grill

Savoy Cabbage, Kohlrabi, Cucumber,
Poppy Butter

Chicken

Sumac, Chermoula, Couscous Pilaf

Beef Tenderloin

Garlic + Rosemary Potato, Seasonal Vegetables

THIRD COURSE

Eton Mess

Pink Peppercorn Meringue, White Chocolate
Foam, Passion Fruit Curd, Fresh Berries

Devil's Chocolate

35% Cocoa Namelaka, Cocoa Nib Crisp,
Bergamont Sherbert, Mint

88

MENU FOUR

FIRST COURSE

**Chef's Selection of Chilled
Seafood + Oysters**

SECOND COURSE

Cured Salmon

English Pea Panna Cotta, Fromage Frais

Gin + Crab Chowder

Juniper, Breakfast Radish, Pea Tendrils

Fresh Burrata Cheese

Zucchini Pesto, Toasted Almonds,
Whole Grain Wafer

THIRD COURSE

Sablefish

Dungeness Crab, Braised Fennel,
Orange Saffron Sauce

Lobster

Baked + Crusted 1lb Lobster, Morel Mushrooms,
Asparagus, Green Garlic Emulsion

Beef Tenderloin

Lobster Mashed Potatoes, Seasonal Vegetables

FOURTH COURSE

Hazelnut Rocher 2.0

Praline Chocolate Mousse, Caramel,
Hazelnut Ice Cream

Iced Cappuccino

Coffee Cream, Milk Ice Cream, Suntory 18 Foam,
Pistachio Biscotti

Tropical Lover

Yoghurt Panna Cotta, Vanilla Pineapple,
Longan, Calamansi Granite,
Coconut Sorbet

108



LUNCH MENUS

MENU ONE

FIRST COURSE

Gin + Crab Chowder

Juniper, Breakfast Radish, Pea Tendrils

Watercress + Tomato Salad

Sesame, Sunflower Seeds, Pistachio

SECOND COURSE

Salmon

Orange, Zucchini, Puffed Farro, Watercress, Orange Blossom Vinaigrette

Steak Salad

Lentils, Shaved + Pickled Vegetables, Sunflower Seeds, Lemon Poppy Vinaigrette

Proscuitto + Mozzarella Panin

Tomatoes, Fresh Basil, Sliced Bocconcini, Pesto

THIRD COURSE

Tropical Lover

Yoghurt Panna Cotta, Vanilla Pineapple, Longan, Calamansi Granite, Coconut Sorbet

FRESH BREWED COFFEE OR TEA

45

MENU TWO 65

FIRST COURSE

White Bean Soup

Spinach, Parmesan, Tomato, Olive Oil

Dungeness Crab Salad

Fennel, Celery, Graefruit, White Balsamic + Olive Oil Dressing

Cured Salmon

English Pea Panna Cotta, Fromage Frais

SECOND COURSE

House Smoked Salmon Burger

Pastrami Spiced Salmon, Pickled Beet Relish, Fennel Spiced Dijon

Fettucine

Clams, Chorizo, White Wine Butter Sauce

Chicken

Sumac, Chermoula, Couscous Pilaf

THIRD COURSE

Iced Cappuccino

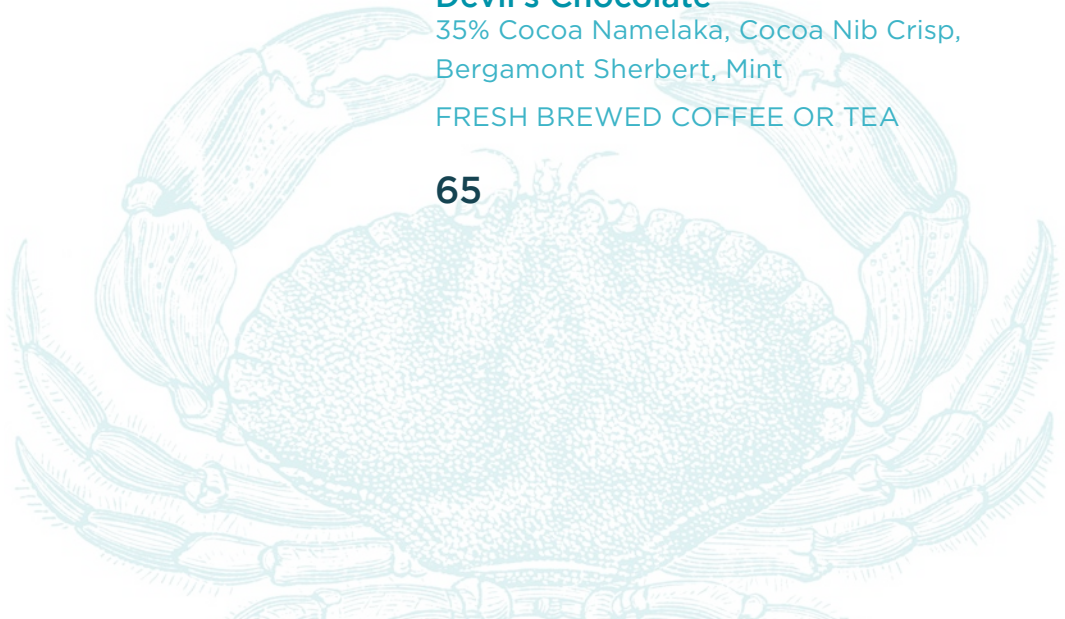
Coffee Cream, Milk Ice Cream, Suntory 18 Foam, Pistachio Biscotti

Devil's Chocolate

35% Cocoa Namelaka, Cocoa Nib Crisp, Bergamont Sherbert, Mint

FRESH BREWED COFFEE OR TEA

65



BRUNCH MENUS

MENU ONE

FIRST COURSE

YEW French Toast

Charred Cinnamon Syrup, Candied Hazelnuts

Greek Yoghurt + Granola

Seasonal Fruit Compote, Fresh Berries

SECOND COURSE

Smoked Salmon Avo-Toast

Multigrain Toast, Peppered Goat Cheese, Pickled Onions, Fried Egg

Gluten Free Pancakes

70% Chocolate, Banana, Peanut Butter Powder

Croque Madame

Shaved Ham, Gruyere Cheese, Fried Egg

FRESH BREWED COFFEE OR TEA

36

JUICE BAR

Selection of 3 Shooters 9

Full Size Juice 12

Choose from the following

Green Power

Spirulina, Banana, Apple Juice, Fresh Spinach, Lemon Juice

Pure Energy

Coconut Milk, Banana, Maca, Chia, Honey, Mixed Berries

Super Juice

Kefir, Mixed Berries

Heart Beet

Beetroot, Apple, Carrot

MENU TWO 46

FIRST COURSE

Fresh Fruit + Pastries

Sliced Banana, Berries, Melon + Pineapple Assorted Fresh Baked Pastries

SECOND COURSE

Liege Waffle

Black Pepper Mascarpone, Cardamom Honey, Candied Lemon

Gin + Crab Chodwer

Juniper, Breakfast Radish, Pea Tendrils

THIRD COURSE

B.L.T.A.

Cornbread, Red Bell Pepper Ragout, Choron Sauce

Prawn + Chorizo Hash

Fingerling Potatoes, Kale, Heirloom Tomatoes, Smoked Cheddar, Sunny Eggs

Salmon + Kale Salas

Baby Kale, Strawberries, Goat Cheese, Balsamic Dressing

FRESH BREWED COFFEE OR TEA

46

MIMOSA BAR

Orange, Grapefruit or Berry

Prosecco 16

Champagne 25



BREAKFAST MENUS

MENU ONE

TO SHARE

Pastries

Assorted Fresh Baked Pastries

TO FOLLOW

Chia Pudding

Banana + Coconut Chia Pudding,
Toasted Walnuts

Smoked Salmon + Avo-Toast

Multigrain Toast, Peppered Goat Cheese,
Pickled Onions, Fried Egg

Buttermilk Pancakes

Choice of: Whipped Cream or Salted Caramel

FRESH BREWED COFFEE OR TEA

29

MENU TWO

TO SHARE

Fresh Fruit

Banana, Berries, Melon, Pineapple

Pastries

Assorted Fresh Baked Pastries

TO FOLLOW

Frittata

Crab + Artichoke, Asparagus, Baby Heirloom
Tomatoes, Ricotta Cheese

Eggs Benny

English Muffin, Poached Eggs, Hollandaise Sauce

Briche French Toast

Charred Cinnamon Syrup, Candied Hazelnuts

FRESH BREWED COFFEE OR TEA

36



YEW
seafood + bar



WINE LIST

BUBBLES

Luna , Prosecco, D.O.C., Veneto, Italy	55
Blue Mountain , Brut 'Gold Label,' Okanagan Valley, BC, Canada	74
Chandon , Brut Rosé, California, USA	95
Pol Roger , Cuvee de Reserve Brut, Champagne, France	169

WHITE WINE

Crisp, Clean, Refreshing

These zippy whites will pair perfectly with shellfish & seafood of all kinds. Listed from lightest to fullest

Pinot Gris , Poplar Grove, Okanagan Valley, BC, Canada	56
Riesling , Tantalus, Okanagan Valley, BC, Canada	68
Chenin Blanc , Quails Gate Old Vines, Okanagan Valley, BC, Canada	65
Sauvignon Blanc , Blue Mountain, Okanagan Valley, BC, Canada	66
Sauvignon Blanc , Domaine Vincent Delaporte, Sancerre, Loire Valley, France	89
Pinot Grigio , Tolloy, Alto Adige, Italy	62
Viognier , Black Hills Estate Winery, Okanagan Valley, BC, Canada	71
Chardonnay , Davis Bynum, Russian River Valley, Sonoma County, California, USA	79
Chardonnay , Mission Hill 'Perpetua', Okanagan Valley, BC, Canada	120

RED WINE

Fruit Forward & Fish Friendly

These easy-drinking reds will please your palate with or without food. Great for receptions and for pairing red wine with fish. Listed from lightest to fullest

Pinot Noir , Haywire, Okanagan Valley, BC, Canada	55
Pinot Noir , MacMurray Ranch, Russian River Valley, Sonoma County, USA	80
Burgundy , Roux Pere & Fils, La Moutonnière, France	90
Tempranillo , Elias Mora, Toro, Spain	64
Cabernet Franc , Tinhorn Creek, Okanagan Valley, BC, Canada	68
Merlot , Mission Hill, Reserve, Okanagan Valley, BC, Canada	70
Meritage , Petales d'Osoyoos, Okanagan Valley Canada	80
Malbec , Cuveliers Los Andes, Mondoza, Argentina	100
Cabernet Sauvignon , Angeline, Paso Robles, California, USA	85
Sangiovese , Brancaia, Chianti Classico, Tuscany, Italy	85

