

# *the Copper Room*

## APPETIZERS

<b><i>Pan Seared Jumbo Scallops</i></b>	14
<i>Maple Miso Glaze, Sautéed Spinach and Pancetta</i>	
<b><i>Oysters Rockefeller</i></b>	14
<i>Baked with Spinach, Pernod and Béchamel Sauce</i>	
<b><i>Goat Cheese &amp; Herb Ratatouille</i></b>	10
<i>'Agassiz Farmhouse Cheese'</i>	
<i>Baby Greens featuring locally grown Pea Sprouts</i>	
<i>Organic BC Hazelnut Vinaigrette</i>	
<b><i>Smoked Bison Carpaccio</i></b>	13
<i>Onion Marmalade, Argula, Aged Parmigiano Reggiano</i>	
<b><i>Ahi Tuna Martini</i></b>	11
<i>Fingerling Potatoes, Green Beans, Olives, Capers and Baby Greens</i>	
<i>Grainy Mustard Vinaigrette</i>	
<b><i>Bouquet of Baby Greens</i></b>	8
<i>Honey &amp; Saffron poached Pear, Watercress, Blue Cheese</i>	
<i>Organic BC Hazelnut Vinaigrette</i>	
<b><i>Heart of Romaine</i></b>	9
<i>Garlic Crostini, Shaved Parmigiano Reggiano, Pancetta</i>	
<b><i>Vine Ripened Red &amp; Yellow Tomatoes</i></b>	8
<i>White Balsamic Vinaigrette</i>	
<b><i>Five Onion Bisque</i></b>	7
<i>Crostini with melted Gruyere Cheese</i>	
<b><i>Soup of the Day</i></b>	7
<i>Our Chef's Creation, Made Fresh Daily</i>	

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## ENTRÉES

<b>Porcini Mushroom Agnolotti</b> <i>Wilted Arugula, Truffle Oil and Mascarpone Cheese</i>	28
<b>Grilled Vegetable Strudel</b> <i>Goat Cheese, White Bean Ragout, Roasted Red Pepper Sauce</i>	26
<b>Pan Seared Wild Pacific Black Cod</b> <i>Olive &amp; Tomato Fondue, Saffron Cream Sauce, Lobster Risotto</i>	34
<b>West Coast Cioppino</b> <i>Wild Salmon and Black Cod, Salt Spring Island Mussels Clams, Prawns &amp; Sourdough Bread Served in Tomato &amp; Garlic Broth</i>	38
<b>Rack of Lamb</b> <i>Flax Seed &amp; Dijon Crust, Lentil Ragout with Double Smoked Bacon Yam Pavé</i>	42
<b>Roasted Chicken Breast</b> <i>Local Free Range Chicken White Balsamic Jus with Raspberries and Pearl Onions Herb Gnocchi</i>	32
<b>Grilled Filet of Beef</b> <i>BC Wild Mushroom Ragout and Parmesan Gratin Potatoes</i>	36
<b>Harrison Prime Rib</b> <i>Slow Roasted "Certified Angus Beef", Yorkshire Pudding, Roasted Garlic Mashed Potatoes</i>	33



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## **Table d'Hôte**

### ***Medley of Baby Greens***

*Local Fireweed Honey Vinaigrette ~ Honeyview Farms*

*or*

### ***Soup of the Day***

*Our Chef's Creation, Made Fresh Daily*

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### ***Sorbet***

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### ***Roasted Chicken Breast***

*Lemon Thyme Jus*

*or*

### ***Wild Pacific Salmon***

*Sea Salt, Maple Syrup & Whole Grain Mustard Glaze*

*Chive Butter Sauce*

*or*

### ***Grilled "Certified Angus Beef" New York Steak***

*Cipollini Onion & Merlot Jus*

*or*

### ***Grilled Vegetable Strudel***

*Goat Cheese, White Bean Ragout, Roasted Red Pepper Sauce*

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### ***Triple Chocolate Decadence***

*Raspberry Infused White Chocolate & Brandy Scented Dark Chocolate Terrine*

*Coated in Chocolate Ganache*

### **20 or More Guests:**

**Entrée Selections Required 3 Business Days Prior**

For the Comfort of All our Guests:  
There is a Separate Children's Dance Floor Available