

F I V E S A I L S

## WEEKEND AFTERNOON TEA

65 PER PERSON

### —|SAVORY|—

#### CHICKEN SALAD SANDWICH

bread and butter pickles

#### ALBACORE TUNA SANDWICH

capers, red onions, mayonnaise, parsley

#### CUCUMBER SANDWICH

dill cream cheese, marinated cucumbers

#### SALMON KAVIARI

creme fraiche, chives, blinis

#### LOBSTER BEIGNET

tomato & bacon jam, creamy avocado

#### SMOKED SALMON PINWHEEL

artisan rye, dill, chives, shallots

#### ASPARAGUS ROULADE

brie, egg yolk gel, truffle

#### TRUFFLED EGG

shallots, chives

### —|SWEET|—

#### CHOCOLATE STRAWBERRY MARSHMALLOW

sable breton, dark chocolate glaze

#### APRICOT SCONE

dried apricots, lemon zest  
housemade chantilly & seasonal fruit preserve

#### VANILLA MANGO PASSIONFRUIT PANNACOTTA

vanilla & mango passionfruit pannacotta layer

#### DARK CHOCOLATE MACARON

macaron filled with chocolate ganache

#### PHYLLO STRAWBERRY TART

fresh strawberries, phyllo tart, pastry cream

### —|ENHANCEMENTS|—

#### 1/2 DOZEN CANADIAN OYSTERS 27

freshly grated horseradish, mignonette, citrus mignonette

#### add 1g CAVIAR 12

transmontanus caviar from Kaviari

#### KAVIARI CAVIAR SELECTION

30GR | with *TRADITIONAL ACCOMPANIMENTS*  
chives, creme fraiche, egg mimosa

#### OSCIETRE PRESTIGE 330

amber to golden in colour, hazelnut and marine notes

#### KRISTAL (RIVER BELUGA) 425

dark amber to golden in colour, rich almond notes

#### BELUGA 800

Huso Huso sturgeon - prestigious and rare, buttery and delicate

VANCOUVER COASTAL HEALTH ADVISES THAT CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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