



## CHEF MIKE CARON

Whistler Coastal Chef blends exquisite French, Italian, West Coast inspired cuisine with fresh regional ingredients and sustainably sourced products.

**Sample menu: starting at \$200/ person. Minimum of 6 people.**

### **Canapés :**

*Wild mushroom duxelles, Parmesan crisp, Merlot reduction*

*Kushi oysters, Citrus mignonette, lemon gel*

### **First:**

*Roasted cauliflower soup, Crumble goat cheese, Toasted pistachio, Chives, Extra virgin olive oil*

### **Second:**

*Pan seared scallops, Honey glazed pork belly, Brandade, Fennel confit, Pemberton carrots, Fried quinoa*

### **Third:**

*Herbs crusted duck breast, Beluga lentils, Roasted red pepper & shitake, Crispy sage, Cream of corn, Balsamic & whiskey duck jus*

### **Fourth:**

*Financier cake, Apple gingembre compote, Winter spices, Maple syrup pecan, Berries, Apple julienne, White chocolate ice cream*

*Add on (Optional)*

- Winter truffle*
- Atlantic lobster tail*
- Caviar*
- Quebec foie gras*

### **Booking information**

A 50% deposit is required to secured your booking. The deposit is non refundable but transferable within the next 3 months. No refunds will be given for any cancellations within 10 days of the event. The balance is payable no later than 2 days before the event.



