

All Seasons Cafe

Winter

Starters

Savory Seasonal Daily Soup

Whole Leaf Caesar Salad

Black Olive Tapenade En Croute and Shaved Parmesan 10

Meadowbrook Greens

Roasted Golden Beets, Hazelnut Crusted Chèvre, **V** 11

House made Chicken Pate,

Apple Saffron Jam, Sweet Pickled Vegetables 13

Caramelized Onion Tartlet

Roasted Tomato, Gruyere & Petit Greens **V** 13

House Cured BC Gravlax

Zucchini Fritter, Horseradish Crème Fraiche  14

Pan Kissed King Scallops, Butternut Purée,

Anise Scented Caviar Cream & Yam Chips  15

Artisanal BC Cheeses w/ Truffle Honey,

Armenian Flat Bread, Fruit & Fig Chutney **V** 15

Mains

Herb Polenta & Roasted Vegetable Salad,

Feta, Spiced Red Pepper Jam & Pistachio Pesto **V** 20

Gnocchi w/ Seared Beef Tenderloin,

Portobello Mushrooms w/ a Seeded Mustard Cream **V** 26

Indian Spiced Organic Butter Chicken

Aromatic Tomato Curry, Vegetable Pakora, Basmati Rice 26

Crispy Skin Duck Breast w/ Caramelized Pear &

Watercress Risotto, Plum Chutney & Madeira jus 27

Pepper Grilled Ahi Tuna

Green Lentils, Braised Leeks, Tomato Confit  28

Roast Rack of Lamb, Fig-Pecan Stilton Compound

Creamy Yukon Golds, Butter Tossed Greens & Port Jus 34

Beef Tenderloin & Port Jus

Wild Mushroom and Thyme Fricassée with Seeded Dijon Potatoes 32



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Kids Eat Too

Cheesy Noodles **V** 8

Fusilli w/ Tomato Sauce & Meat Balls **V** 10

Organic Beef Sausage, Mash Potato & Beef Demi 11

V = Vegetarian or Vegetarian Version Available

In the interest of our other guests, one check per table.

15% discretionary gratuity for parties of 8 or more.