

# chef claire's

## Plated Dinners

### From The Farm

beef tenderloin, Stilton smash, baby vegetables  
whiskey demi glace

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herb stuffed breast of chicken, confit of garlic  
creamy red pepper polenta

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braised shortribs, roasted bok choy,  
sweet potato smash

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dijon crusted rack of lamb, white bean purée, grilled tomatoes  
and courgettes, red wine demi



### From The Earth

white bean and braised root vegetable "tangine"  
harissa and pistachio pistou

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curried lentil and pumpkin, mango chutney,  
mint raita, basmati rice

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panseared gnocchi, caramelized leek and sweet pea crème

### From The Sea




 panseared longline cod, lemon risotto, caramelized leeks


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 skin on seared wild salmon, crushed potatoes,  
black olive and preserved lemon relish, Israeli couscous pilaf

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 diver scallops, duo of cauliflower , basil oil

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 miso crusted sablefish, crispy rice cake,  
sake broth, asian greens



Recommended by the Vancouver Aquarium as ocean-friendly.

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