

FASPA AND COMPANY

a celebration of food, a gathering of friends



3 course Tasting Menu #1

Salad

AUTUMN MARKET SALAD

BABY CARROTS, SPICED BUTTERNUT SQUASH, CRANBERRIES AND BUTTER LETTUCE
RYE CRUMB AND TARRAGON CREME FRAICHE
AGASSIZ FARMHOUSE CHÈVRE

Main

HOLMWOOD FARM LAMB DUO
6 HOUR RED WINE BRAISED LAMB SHOULDER
WITH DIJON AND THYME CRUSTED LAMB RACK
CAULIFLOWER PUREE & SPICE ROASTED BEETS

Dessert

DARK CHOCOLATE AND ESPRESSO POT DU CREME
WHIPPED CHANTILLY CREAM & CANDIED ORANGE
GRAND MARINER REDUCTION

Enjoy!

3 course Tasting Menu # 2

Soup

SPICED BUTTERNUT & DELICATA SQUASH SOUP
CREME FRAICHE GARNISH
MT.LEHMAN CHEESE CO. GOAT BUTTON ON CROSTINI AND MICRO GREENS

Main

CACHE CREEK GRASS FED & DRY AGED BEEF SHORT RIBS
BRAISED FOR 6 HOURS IN RED WINE
ABBOTSFORD CROWN RICE BEET RISOTTO
PARSNIP PUREE AND CHARRED, SHAVED BRUSSELS WITH PINE NUTS

Dessert

HAZELNUT CHOCOLATE MOUSSE
RED WINE POACHED OKANAGAN PEAR WITH VANILLA AND SPICES
PEAR SYRUP, CHOCOLATE SOIL, PLIABLE GANACHE

ENJOY!



A course Tasting Menu # 1

Salad

ANISE SPICE ROASTED BEETS & APPLES WITH MT. LEHMAN GOAT CHEESE
ARTISAN GREENS, WHITE BALSAMIC VINAIGRETTE AND CANDIED PECANS

Pasta

HAND-ROLLED PUMPKIN AGNOLOTTI WITH BROWN BUTTER, NUTMEG AND FRIED SAGE

Main

YARROW MEADOWS DUCK CONFIT
BACON & WHITE BEAN CASSOULET WITH BRAISED KALE
CHERRY ROSEMARY REDUCTION

Dessert

CITRUS, VANILLA, & CARDAMOM SCENTED
CREME BRÛLÉE
CHOCOLATE SOIL, CHOCOLATE MINT

Enjoy!

A course seafood tasting menu # 2

Amuse

WILD SOCKEYE SALMON TARTAR
WITH AVOCADO MOUSSE SERVED IN A CRISPY CORNET

Appetizer

PAN SEARED SCALLOPS WITH BACON BALSAMIC JAM
SQUASH PURÉE & MICRO GREENS

Main

ROASTED PACIFIC HALIBUT FILET WITH ROMESCO SAUCE
GOLDEN NEW POTATO ROUNDS, GREEN BEANS WITH THYME, BUTTERED SPINACH
TARRAGON CAPER SALSA

Dessert

LEMON PUDDING CAKE IN A MASON JAR
SERVED WITH HATZIC BLUEBERRIES & BURNT MERINGUE

