

The Seasonal Experience

Intimate in Home Dinner Party

1st Course

Local endive salad with Agassiz farm House brie cheese, crisp Okanagan apples, and toasted walnuts with walnut red wine vinaigrette

2nd Course

Braised milk fed veal cheek
Dungeness crab ravioli and braising jus reduction

3rd Course

Grilled Sloping Hills Farm pork tenderloin, buttered leeks,
Fraser Valley potato fritter, garlic confit "pesto"

Entrée

Stuffed organic pork loin, apple sauces and jellies
Mushroom turnover

Dessert

Agassiz farm House chevre cheesecake with Agassiz hazelnut crust
Aldergrove elderberry sauce