



## APPETIZERS

### Escargot Bourguignonne

Six Escargot baked in garlic parsley butter and topped with Pernot.

### Local Whitefish and Chips

Line caught Whitefish, lightly coated with Creole flour and fried golden brown.  
Served with a Cajun Remoulade.

### Spring Rolls

Rice paper rolls filled with marinated julienne vegetables, soy dressed cellophane noodles and fresh herbs. Served with a sweet chili sauce.  
Vegetable, Chicken or Shrimp.

### Alaskan Honey Smoked Salmon

Crostinis, crackers or puff pastry shells with an herbed cream cheese, honey smoked salmon topped with golden caviar and fresh dill.

### Meatballs in Plum Sauce

Beef and pork meatballs simmering in a spicy plum sauce.

### Assorted Cheese Platter

Baked Brie en Croute, Boursin, Camembert, Colby, Emmental, Fontina, Gorgonzola, Gruyere, Havarti, Limburger, Montrachet, Stilton, Talleggio and Tillamook are just a few choices

### Assorted Fruit Platter

Fresh seasonal fruit beautifully displayed, served with a yogurt dip.

### Vegetable Crudités

Fresh vegetables creatively arranged, served with your choice of dipping sauces.

### Ceviche

Citrus cured seafood dishes with flavors from around the globe.

### Gravlax

Classically cured Salmon, in a sugar, salt and dill mixture, thinly sliced accompanied by a traditional dill mustard sauce.

### Chicken or Beef Satay

Seasoned beef or chicken skewered and grilled served with a spicy peanut sauce.

### Lime Cilantro Prawn Skewers

Fresh limejuice and ginger marinated prawns, skewered and grilled, served with a cilantro aioli.