

DEANE HOUSE

August 5th 2017

Red Fife Sourdough
Vital Greens Cultured Butter, Vancouver Island Fleur de Sel

First Course

Line Caught Haida Gwaii Albacore Tuna Crudo
Heirloom Tomatoes, Green Tomato Salsa, Deanes Garden Tangerine Marigold Aioli, Red Fife
Sourdough Crostini

Second Course

Charred Beck Farms Broccoli
Broccoli Stem Salsa Verde, Pickled Shallots, Tiger Blue

Third Course

Okanagan Dent Corn Grits
Sweet Corn and Nectarine Salsa, Saskatchewan Chanterelles, Hazelnut Gremolata

Entree

Applewood Grilled Driview Lamb Loin and Confit Tongue
Strawberry, Black Garlic and Ricotta Ravioli, Pickled Fennel, Onion Soubise

Dessert

Nectarine Upside Down Cake
Candied Ontario Pecans, Blueberry Ice Cream, Raspberry Coulis