

UNION JACK  
DOCKSIDE DINING

# M E N U

ALL DOCKSIDE DINING EVENTS  
HAVE CUSTOM CURATED  
MENUS CREATED THROUGH  
ONE ON ONE CONSULTATIONS  
WITH CHEF LIAN COSBY.

THIS MENU IS OFFERED AS  
INSPIRATION.

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FAMILY STYLE

The Chefs creations are presented on large platters meant for  
diners to share and serve themselves.

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(inspiration)

## APPETIZERS TO SHARE

Focaccia bread, pesto, oven roasted cherry tomatoes  
Baby greens, chicory, friséé salad, Manchego cheese caraway  
dressing, rye croutons  
Smoked Chorizo fresh corn tortilla chimmichurri, maize

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## THE CHOICE OF

Maple Hill Farm grilled Chicken confit garlic, lemon, thyme

Or

AAA Prime Contre-Filet confit onions, mustard port au jus

Or

Pan Seared Salmon, smoked tomatoes and caper berry vinaigrette

Casarecce Puttanesca smoked cherry tomatoes, castelvantrano  
olives, basil

Or

Saffron Jasmine Rice fresh herbs, lemon

Or

Roasted baby potatoes rosemary

And

Roasted market vegetables charred lemon herb vinaigrette

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## TASTING MENU

A tasting menu is an inspired collection of dishes, served in courses, reflecting the seasons and showcasing what the land and sea have to offer.

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(inspiration #1)

## COURSE 1

Amuse Bouche  
Chef's creation

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## COURSE 2

Kabocha Squash Veloute  
creame fraiche, salmon roe, pink peppercorns

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## COURSE 3

Spiced Burgundy Brie and summer green salad  
radicchio, endive, champagne vinaigrette

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# M E N U

(inspiration #1)

## COURSE 4

B.C. Side Stripe shrimp and scallop Risotto  
creame fraiche, charred scallions

Or

Wild B.C. Mushroom Risotto  
chanterelles, porcini, oyster mushrooms

Or

Coq au Vin

Maple Hill Farm Chicken, wild B.C. mushrooms, wild local black rice

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## COURSE 5

Pink lady apple Cream Brûlée  
Fleur de sel, caramel

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# M E N U

(inspiration #2)

## COURSE 1

Amuse Bouche  
Chef's creation

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## COURSE 2

Applewood Smoked Chinook Salmon Gravlax  
tarragon aioli, cucumber, pumpernickel crisp

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## COURSE 3

Spiced Bourgogne Brie and Winter green salad  
radicchio, endive, Champagne vinaigrette

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# M E N U

(inspiration #2)

## COURSE 4

Coq au Vin

Maple Hill Farm Chicken, wild B.C. mushrooms, local wild black rice

Or

Braised Short Rib

whipped horseradish potatoes, pearl onions, charred greens,  
Calvados port reduction

Or

Roasted Ling Cod

Saffron fingerling potatoes, pancetta and fennel soffrito, crispy  
fennel



## COURSE 5

Yuzu and Grapefruit Mousse

White rum sponge, grapefruit coulis





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# M E N U

(inspiration #3)

## COURSE 1

Amuse Bouche  
Chef's creation

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## COURSE 2

Snake River Farms Wagyu Beef Carpaccio  
Charred Meyer lemon aioli, bbq chestnuts, pickled mustard, arugula

Or

B.C. Diver scallops on the half shell  
Burt lemon and Pink peppercorn burnoisette

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## COURSE 3

Spiced Bourgogne Brie and Winter green salad  
radicchio, endive, champagne vineagrette

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# M E N U

(inspiration #3)

## COURSE 4

Maple hill Farm Duck Margret  
shiitaki mushrooms, Cannellini beans, Szechuan pepper, Calvados,  
watercress

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## COURSE 5

Wild B.C. Halibut  
West coast Cherry Stone clams, Meyer lemon Yukon potatoes,  
roasted cauliflower, za'atar spiced grilled oyster mushrooms  
Or  
Prime NY steak  
Golden sun potatoes, maple glazed parsnips, heirloom carrots, baby  
herb salad

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## COURSE 6

Chestnut Praline tart  
almond dough, dark chocolate, smoked Maldon salt, pecans  
  
(Option)  
Farm fresh cheese cake  
Souke Farms Fresh goat cheese, Okanagan Cherries, Rye Maple  
Crumble crust