SWEET + SAVOURY IN THE SKY

Savoury Course
Locally Inspired Gazpacho - Crispy parma ham, local spring onion, cucumber and baby radish

Sweet Course
Organic Milk Chocolate Mousse - Summer fruits, almond praline, caramel
DINNER IN THE SKY

A selection of seasonal Canapés before you head up into the Sky for Dinner

**First Course**
Locally Inspired Gazpacho - Crispy parma ham, local spring onion, cucumber and baby radish

**Second Course**
Chefs Surprise, created daily from what inspired us in the kitchen today!

**Main Course**

- **FISH SELECTION** - Wild BC Salmon - Cucumber Dill Yogurt Salad, Grilled Chilliwack Corn, Green Onion Basil Emulsion
  *Chicken available for substitution

- **VEGAN SELECTION** - “Scallops” and Risotto, oyster mushrooms, cracked wheat risotto, spring peas

**Dessert Course**
Tonka Bean Panna Cotta, Salted Citrus Caramel, Fresh BC Berries

**VEGAN SELECTION** - Coconut panna cotta, infused with BC summer lavender, macerated berries and balsamic caramel