

EST. 2004

RELISH

THE PUB

Group Menu - 4 Course - 2018 Holiday Season Guests are welcome to select one item from each section

SOUP / SALAD (\$7)

West Coast Superfood Salad (v) (gf)

quinoa, kale, arugula, carrot, radish, almonds, hemp hearts, pumpkin seeds, dried cranberries,
carrot citrus vinaigrette

≈

Caesar Salad

chilled romaine hearts, bacon, crispy croutons, Parmesan cheese

≈

Corn & Bacon Chowder

thyme cream, smoked bacon, corn, fresh herbs

APPETIZERS (\$13)

Maple Walnut Prawns (gf)

lightly fried tempura prawns, yuzu mayo, spiced walnuts, toasted sesame, togarashi

≈

Relish Crab Cakes

cucumber & carrot sunomono salad, chipotle aioli

≈

Jalapeño Popper (v) (gf)

hummus stuffed, fennel apple salad, lemon green onion sour cream

ENTREES (\$25)

8oz Striploin Steak

garlic mashed red potato, seasonal vegetables, au jus, horseradish sour cream

≈

Prosciutto-wrapped Free-run Chicken (gf)

garlic mashed red potato, seasonal vegetables, pan gravy

≈

Smoked Paprika-rubbed Wild Sockeye Salmon (gf)

coconut rice pilaf, seasonal vegetables, beurre blanc

≈

Oven-roasted Portobello Steak (v) (gf)

chevre cheese, spiced kennebec hash, bell peppers, asparagus, zucchini, truffle tomato sauce, balsamic reduction

RELISH DESSERTS (\$7)

New York Style Cheesecake (v)

strawberry compote, chantilly cream

≈

Chocolate & Strawberry Bread Pudding (v)

caramel sauce, vanilla gelato

(v) denotes vegetarian item / (gf) denotes gluten free item

Menu: \$52

Please note: Group Menu selections must be booked at least 7 days in advance and are available for parties of 25 or larger as part of a single bill event.
Groups may select either 3 or 4 courses (priced separately as per menu above), one course of which must be an entree.