

# DEANE HOUSE



## SUMMER LUNCH EVENTS

**JOIN US TO CELEBRATE THE  
SEASON WITH FAMILY, FRIENDS  
AND COLLEAGUES.**

PLEASE REVIEW OUR 2017  
SUMMER SEASON OFFERINGS.  
WE LOOK FORWARD TO  
PLANNING AN EXCEPTIONAL  
EVENT.

OUR MENUS CHANGE  
FREQUENTLY AND FEATURE THE  
BEST POSSIBLE SEASONAL  
INGREDIENTS. PLEASE BE  
AWARE THAT SOME OF OUR

EXAMPLE MENUS MAY  
CHANGE WITH SHORT  
NOTICE.

CONTACT OUR EVENT  
MANAGER FOR MORE  
INFORMATION OR TO MAKE  
A RESERVATION.

KELLY BEAMES  
EVENTS@DEANEHOUSE.COM

# 2017 SUMMER LUNCH

## THREE COURSE LUNCH MENU

### **GARDEN GREENS**

DEANE'S GARDEN HERBS & FLOWERS  
LOCALLY CULTIVATED GREENS  
ANNEX ALE VINAIGRETTE

---

### **LINE CAUGHT HAIDA GWAI**

#### **HALIBUT CAKES**

LYALTA GARDENS WATERCRESS  
HERB PISTOU  
SAUCE GRIBICHE

or

### **TOP GRASS OXTAIL PEROGIES**

CHARRED VEGETABLES  
CRÈME FRAÎCHE  
PICKLED SHALLOTS

or

### **TOP GRASS GROUND CHUCK BURGER**

RHUBARB MOSTARDA  
SMOKED AIOLI  
AVONLEA CHEDDAR

---

### **COLD PRESSED CANOLA CHIFFON CAKE**

POACHED RHUBARB  
RHUBARB SORBET  
LEMON CURD

or

### **FLOURLESS CHOCOLATE TORTE**

CHANTILLY CREAM  
MACERATED STRAWBERRIES  
PANSY GEL

\$44 PER PERSON

## ENHANCE YOUR MENU

### SOMETHING TO SHARE

FRESH SHUCKED OYSTERS  
MIGNONETTE, FERMENTED PEPPER HOT  
SAUCE

\$3.5 EACH

CHEESE & CHARCUTERIE  
ARTISANAL CURED MEATS  
LAST SUMMER'S PRESERVES  
FRUIT & SEED CRACKERS

\$12 PER PERSON

INDIVIDUALLY PACKAGED FOR YOUR  
GUESTS TO TAKE HOME FROM OUR  
BAKERY

BOX OF FRESH BAKED  
COOKIES, SQUARES  
& TRUFFLES

\$16 PER PERSON

BOX OF THEOORGANIC  
CHOCOLATE TRUFFLES

\$12 PER PERSON

A  
MEMENTO  
OF THE  
EVENT

# DH

OUR CULINARY TEAM CAN PROVIDE VEGETARIAN  
OPTIONS, AND ACCOMMODATE ANY DIETARY  
RESTRICTIONS. PLEASE ALLOW 48 HOURS NOTICE.  
MENUS SUBJECT TO SEASONAL AVAILABILITY.  
BEVERAGES, 18% GRATUITY\* AND 5% GST WILL  
BE ADDED TO THE FINAL BILL.  
\*19% GRATUITY FOR WEDDINGS.

# 2017 SUMMER LUNCH

## FOUR COURSE LUNCH MENU

### GARDEN GREENS

DEANE'S GARDEN HERBS & FLOWERS  
LOCALLY CULTIVATED GREENS  
ANNEX ALE VINAIGRETTE

---

### DEANE'S DAILY SOUP

SEASONALLY INSPIRED

---

### LINE CAUGHT HAIDA GWAI

#### HALIBUT CAKES

LYALTA GARDENS WATERCRESS  
HERB PISTOU  
SAUCE GRIBICHE

or

### TOP GRASS OXTAIL PEROGIES

CHARRED VEGETABLES  
CRÈME FRAÎCHE  
PICKLED SHALLOTS

or

### TOP GRASS GROUND CHUCK BURGER

RHUBARB MOSTARDA  
SMOKED AIOLI  
AVONLEA CHEDDAR

---

### COLD PRESSED CANOLA CHIFFON CAKE

POACHED RHUBARB  
RHUBARB SORBET  
LEMON CURD

or

### FLOURLESS CHOCOLATE TORTE

CHANTILLY CREAM  
MACERATED STRAWBERRIES  
PANSY GEL

\$56 PER PERSON

## ENHANCE YOUR MENU

### SOMETHING TO SHARE

FRESH SHUCKED OYSTERS  
MIGNONETTE, FERMENTED PEPPER HOT  
SAUCE

\$3.5 EACH

CHEESE & CHARCUTERIE  
ARTISANAL CURED MEATS  
LAST SUMMER'S PRESERVES  
FRUIT & SEED CRACKERS

\$12 PER PERSON

INDIVIDUALLY PACKAGED FOR YOUR  
GUESTS TO TAKE HOME FROM OUR  
BAKERY

BOX OF FRESH BAKED  
COOKIES, SQUARES  
& TRUFFLES

\$16 PER PERSON

BOX OF THEOORGANIC  
CHOCOLATE TRUFFLES

\$12 PER PERSON

A  
MEMENTO  
OF THE  
EVENT

# DH

OUR CULINARY TEAM CAN PROVIDE VEGETARIAN  
OPTIONS, AND ACCOMMODATE ANY DIETARY  
RESTRICTIONS. PLEASE ALLOW 48 HOURS NOTICE.  
MENUS SUBJECT TO SEASONAL AVAILABILITY.  
BEVERAGES, 18% GRATUITY\* AND 5% GST WILL  
BE ADDED TO THE FINAL BILL.  
\*19% GRATUITY FOR WEDDINGS.