



Friday Cooking Class

Canapes, Small bites, Big Flavours Cooking Retreat

Tuna & Mango “Ravioli”

Cucumber & Pickled Radish, Sweet Soy Caviar

Fingering Potatoes

Stuffed with Ratatouille, Hemp Seed & Spinach Pesto

Pickled Beets & Goat Cheese Almond Brittle

Tuna Taco

Albacore Tuna, Avocado, Citrus Sour Cream, Carrot & Jicama Slaw

Saturday Continental

Selection of Fresh Baked Pastries

Sweet Butter & Preserves

Smoked Salmon Platter

Herb Cream Cheese, Bagel, Capers & Red Onion

Vegetarian Quiche

Local Vegetables & Goat Cheese

Island Breakfast parfait

Granola, Hemp & Pumpkin Seeds, Honey Yoghurt, Fresh Berries

Seasonal & Exotic Fresh Fruit Platter

Selection of Fresh Juice



Sunday Brunch Class

Welcoming Cocktail

Mimosas

Bacon & Chive Scones

French Madelaine's

Mascarpone & Dried Fruit French Toast

Berry Compote & Maple Syrup

Dungeness Crab Benny

Soft Poached Farm Eggs, Citrus Hollandaise