



Friday Cooking class

West Coast Seafood Cooking Class Retreat

Beet Cured Salmon

Arugula, Shaved Parmesan Cheese, Preserved Lemons

Dungeness Crab Cakes

Curry & Vanilla Sour Cream, Mango Relish

Pan Seared Sable Fish

Sauce Vierge, Confit Potatoes & Wilted Greens

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