

the wild fig

RESTAURANT + BAR

Private Parties and Events upto 50 guests

3 course Plated Menu

Starter - Choice of 1

Seasonal Soup - created seasonal by our Chef

Beet Salad - roasted beets, orange segments, herb feta cheese, zesty vinaigrette

2 Premium Oysters - With cocktail sauce, horseradish and lemon served with a small crab croquette

Entree - Choice of 1

Mirin Glazed Salmon - sweet mirin glazed salmon on a bed of fragrant sushi rice, slice avocado, bok choy garnished with green onion

CAB Flank Steak and Shoestring Fries - marinated Canadian Angus Beef flank, motoyaki sauce, shoestring potatoes. Served with Sauteed Mushrooms

ST. LOUIS BBQ PORK RIBS - ½ rack of baby back pork ribs slow braised in brandy & spices, Chef's BBQ sauce, fries, baked beans and coleslaw.

Chicken Cordon Bleu - chicken breast stuffed with sundried figs, calabrese salami, and our chef blend of cheese; With potato puree and seasonal vegetables

Dessert - Choice of 1

Cheesecake Chef's Choice

Warm Brownie With Ice Cream

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