



LONG TABLE DINNER

A JRG EXPERIENCE

Glass House LONG TABLE DINNER MENU

Canapes

CRISPY SUSHI CUBES

Sesame soy marinated albacore tuna, wasabi, cucumber, cilantro

STEAMED SHRIMP SHU MAI

Soy Lemongrass sauce, Korean aioli, cilantro

MUSHROOM TOAST (VEG)

Mascarpone, thyme, buttery roll

Course 1

TABLE CHARCUTRIE

Assorted cured meats, artisanal cheeses, crackers, pickles, condiments

Course 2

FRASER VALLEY ROASTED BEET SALAD (VEG) (GF)

Truffle goat cheese, baby kale, grapes, candied sunflower seeds

Course 3

ASPARAGUS SOUP (VEG)

Crème fraiche, chives, dill

Course 4

LOX & CREAM CHEESE

Beet cured salmon, mascarpone

Course 5

SWEET PEA AND RICOTTA RAVIOLI (VEG)

Butter sauce, pea shoots

Course 6

THAI CURRY LING COD (GF)

Red curry, heirloom tomatoes, snap peas

Course 7

BRAISED BEEF SHORT RIBS (GF)

Pearl onions, roasted mushrooms, carrot puree, cabernet jus

Course 8

WINE POACHED PEARS (GF) (VEG)

Mascarpone, walnuts, fresh mint



JOSEPH
RICHARD
GROUP



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