the Lazy Gourmet

SPRING/SUMMER 2017

OUR SPRING/ SUMMER 2017 COLLECTION

At The Lazy Gourmet, we understand the passion of West Coast living. That starts with our legendary food. We have over 36 years of experience preparing West Coast based cuisine with an emphasis on local, organic, seasonal ingredients.

Our spring menu epitomizes fresh flavors and a true BBQ feel. Taking inspiration from BC and the far East, our menu caters to every palate. From a casual BBQ to a corporate cocktail party, this menu will delight the senses.

Kevin Mazzone

General Manager

APPETIZERS

Zucchini Tagliatelle GF DF VG
drizzled with mint vinaigrette and toasted mediterranean pine nuts

Strawberry Goat Cheese Tart V
balsamic, macerated strawberry, goat cheese mousse and spicy pecan crumb

Confit Chicken Crisp DF
with edamame purée, pickled red radish on a sesame crisp

Cajun Prawn Bites GF DF NF
with mango aioli on a taro chip

Italian Meatball Sliders NF
with provolone & kalamata olive garnish

Spanish Style Croquettes DF NF V
made with corn and poblano peppers, served with mint chimichurri

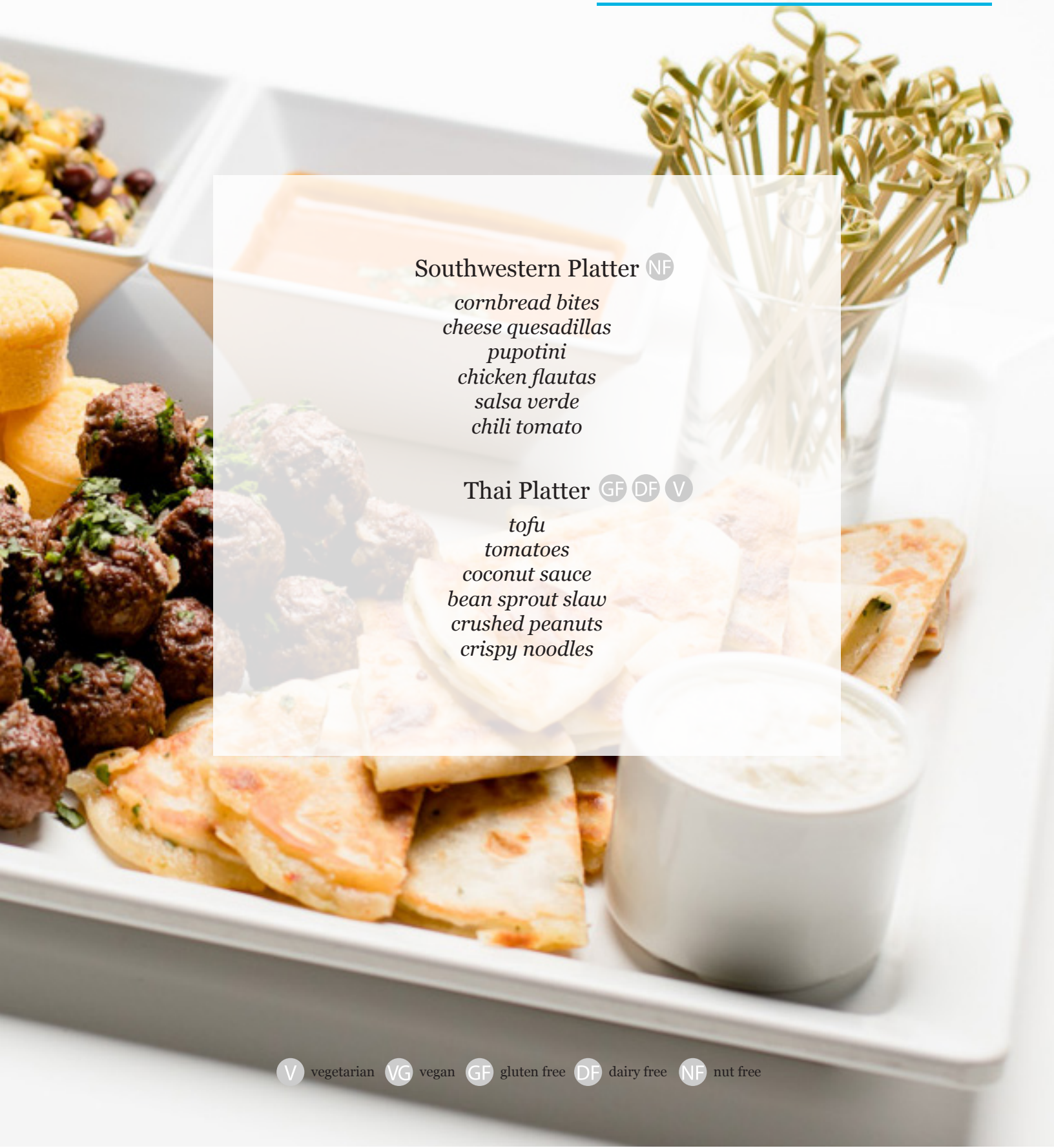
Dungeness Crab & Apple Gougères NF
in a light jalapeño cornmeal puff

V vegetarian VG vegan GF gluten free DF dairy free NF nut free

Italian Meatball Sliders

Southwestern Platter

PLATTERS



Southwestern Platter NF

cornbread bites
cheese quesadillas
pupotini
chicken flautas
salsa verde
chili tomato

Thai Platter GF DF V

tofu
tomatoes
coconut sauce
bean sprout slaw
crushed peanuts
crispy noodles

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Cajun Prawn Bites

Strawberry Goat Cheese Tart

BURGERS

Hangover Burger DF NF

5 oz patty served with onion ring, fried egg, lettuce, mayo and Bloody Mary ketchup

Greek Chicken Burger NF

marinated chicken breast, tzatziki, red onion, lettuce and tomato

New Izzy Burger V

kale, chickpeas, carrots, cheddar, walnuts and sunflower seeds

V vegetarian VG vegan GF gluten free DF dairy free NF nut free

Hangover Burger

Kale Power Salad

SIDES

Spring Vegetable Risotto Cake NF V

Warm Potato Salad GF DF NF
with bacon vinaigrette

Corn on the Cob GF NF
with sriracha lime butter

Beer Battered Onion Rings NF
with jalapeño ranch dip

Buffalo Cauliflower NF
with dill yogurt dip

SALADS

Mixed Greens with Romaine, Green Leaf & Spinach NF
crispy fried onions, toasted pecans and peach thyme vinaigrette

Kale Power Salad GF DF NF VG
sunflower seeds, red radish, blueberries and a sherry vinaigrette

Tuscan Pasta Salad NF V
orecchiette pasta, peppers, white beans, green beans, roasted red onions and creamy parmesan vinaigrette

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DESSERTS

Pink Lemonade Cupcake NF V

Raspberry Pistachio Financier V

Skor Cheesecake Bar GF V

Strawberry Balsamic Donuts NF V

Strawberry Cheesecake Profiteroles NF V

Toasted Marshmallow Sandwich NF V

Assorted Truffles
hazelnut milk chocolate, neopolitan, salted caramel

Blondies NF V

Blueberry Lime Mini Tart NF V

Caramel Pecan Bar NF V

Chocolate Raspberry Donut NF V

Coconut Raspberry Bar NF V

French Macarons
orange creamsicle, blueberry cheesecake, mocha

Jalpeno Chocolate Mousse NF V

Lemon Lavendar Donuts NF V

Maple Bacon Donuts NF

Peach Tres Leches Parfait NF V

Pies on Sticks NF V
blackberry, peach and apple

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Jalapeno Chocolate Mousse