



Mother's Day Brunch Cooking Class

May 9th, 2021

If we aren't able to celebrate with our Mom in person, we can still cook together online! Chef Castro invites you and your mom for a virtual Mother's Day brunch cooking class May 9th

Scotch Eggs

Moroccan Spiced Ground Lamb, Lockwood Farm Eggs,
Plot Market Garden Greens

Class only \$25

Ingredient for 1 ppl \$25
(ingredients will be packed by recipe weight and
labelled for your convenience)

A great gift for your Mom!

Ad On

6 Chocolate dipped Strawberries
\$15

12 Chocolate dipped Strawberries
\$28

make your own "Charlotte's Mimosa" with our house made Fir Tip lemonade and a
bottle of sparkling wine -

\$30



Mother's Day Spring Gift Basket

Elderflower Dressing

Salad dressing made for spring salad

Pickled Fiddleheads

Fiddleheads foraged from the forests of Sooke

Fir Tip Syrup

Sweet notes of Douglas fir syrup

The Chocolate Project by David Mincey

Fine bean-to-bar chocolate from Africa

Rhubarb & Strawberry Jam

Slowed cooked Rhubarb & Strawberry Jam simmered with Fir Tip

HOB Hot Sauce

House of Boateng's Mango, Habanero & Carrot Hot Sauce

\$65