

DINNER

STARTERS

**ASPARAGUS, FENNEL & SPINACH
SOUP**
Lemon Scented Yogurt
Nine dollars

**HALIBUT & CANDIED SALMON
CHOWDER**
Coconut Crusted Halibut Cake
Nine dollars

**POPPYSEED & CORNMEAL CRUSTED
LOCAL OYSTERS**
Caviar Remoulade
Sweet & Sour Cucumber
Thirteen dollars

**CURED WILD SALMON & DUNGENESS
CRAB ROULADE**
Micro Green & Chive Salad
Avocado & Smoked Paprika Vinaigrette
Ten Dollars

STEAMED WESTCOAST MUSSELS
Metchosin Chorizo
Saffron Butter Reduction
Sourdough Baguette
Fifteen dollars

SPINACH & RADICCHIO SALAD
Buckwheat Honey Baked Pears
Crumbled Goat Cheese, Hazelnuts
Apple Cider Dijon Vinaigrette
Ten dollars

**GRILLED SCALLOPS, PROSCUITTO &
MELON**
Port Poached Figs, Blue Cheese
Arugula & Candied Walnuts
Fourteen dollars

ROASTED CHICKEN "CAESAR"
Chicken & Pancetta Roulade
Baby Romaine Hearts, Anchovy Powder
Balsamic Roast Garlic Vinaigrette
Twelve dollars

ENTRÉES

PACIFIC SOLE "MEUNIÈRE"
Haricots Vert, Roasted New Potatoes
Lemon Parsley Brown Butter
Twenty two dollars

**CRISPY WILD SALMON FILET &
DIGBY SCALLOPS**
Sweet Corn & Spinach Purees
Cherry Tomatoes & Sweet Corn Confit
Twenty three dollars

PAN ROASTED ALBACORE TUNA
Wild Mushroom & Prawn Ragout
Chorizo & Scallion Potato Cake
Twenty four dollars

CITRUS PAN SEARED HALIBUT
Dungeness Crab & Scallop Ravioli
Ginger Tea Glazed Baby Bok Choy
White Peach Vanilla Cream
Twenty six dollars

DRY SPICE RUBBED PORK CHOP
Brie & Dried Fruit Stuffing
Crushed Baby Red Potatoes
Cranberry Anise Jus
Twenty six dollars

GRILLED 6 OZ BEEF TENDERLOIN
Potatoes 'Fond-Anna'
Red Currant Melted Red Onions
Organic Squash Sauce Vierge
Thirty five dollars

COWICHAN VALLEY DUCK BREAST
Endive, Bacon & White Bean Medley
Sour Cherry & Rhubarb Compote
Port & Cherry Jus
Twenty nine dollars

CORIANDER CRUSTED LAMB LOIN
Braised Lamb Shoulder, Goat Cheese
& Orzo 'Risotto'
Caper Dijon Butter Sauce
Thirty four dollars

"OUR KITCHEN IS YOUR KITCHEN"

Should you wish an item not found on our menu
we will do our best to accommodate your special request