

APPETIZERS

BAKED BRIE

Creamy, rich Canadian brie wrapped in filo pastry, baked golden and served with oven-baked garlic and a mixed berry compote.

\$12

PAN-SEARED TUNA SALAD

Yellowfin tuna encrusted with sumac, crushed lemon omani and sesame seeds, julienned jicama, fennel, carrots, red pepper and wakame seaweed.

\$15

PEPPERED OYSTERS

Pan-fried and peppered Fanny Bay oysters, chive and caper mayonnaise.

\$12

CHICKEN & WILD MUSHROOM TERRINE

Chicken, house-made relish, crostini, cranberries, petit salad, Cherry Point Blackberry Dessert Wine vinaigrette.

\$15

MAIN COURSES

WILD MUSHROOM RISOTTO

Grilled portobello mushrooms, sautéed and served with goat cheese.

\$18

SALT SPRING MUSSELS

Steamed in white garlic butter, wakame seaweed, saffron and herb broth.

\$18

PAN-SEARED ARCTIC CHAR

Served with a house-made sundried tomatoe salmon cake, autumn vegetables and a rich lobster sauce.

\$22

ITALIAN BLACK PASTA

Squid ink pasta, tiger prawns, scallops, tomato, red onion, roasted red pepper, garlic butter and white wine.

\$22

BOUILLABAISSE

A traditional Provencal fish stew served with local seafood and shellfish, white wine, tomato, saffron, garlic and a light, fresh herb broth.

\$25

PAN-FRIED DUCK BREAST

Marinated in five spice and finished with a seville orange, cranberry tarragon compote demi glaze, autumn vegetables and a Yukon Gold potato terrine.

\$25

ALMOND AND APRICOT STUFFED CHICKEN

A boneless, skinless chicken breast stuffed with almonds and apricots, wrapped in bacon and served with autumn vegetables, twice-baked yam potato mash and a mushroom tarragon sauce.

\$25

OSSO BUCCO

A slow-braised veal shank served with merlot demi glaze, twice-baked yam potato mash and autumn vegetables.

\$25

10oz NEW YORK STEAK

Grilled to your liking and served with autumn vegetables, twice-baked yam potato mash and finished with a wild mushroom demi glaze.

\$26

We support local and organic farmers where possible using the freshest seasonal ingredients.
If you have any dietary concerns or requests, please speak to your server. We are happy to accommodate special requests, where possible.