



TWO COURSE FEATURE MENU • 39
available 5-8PM

STARTER • choose one

BABY ROMAINE CAESAR

whole romaine hearts, herb rye crisps, lemon, parmesan, lemon caesar dressing

MUSHROOM RISOTTO

carnaroli rice, roasted mushrooms, herbs, truffle porcini, toasted hazelnut, parmesan

PRAWN COCKTAIL

chilled poached prawns, horseradish cocktail sauce, lemon

CHARRED SQUID

marinated humboldt squid, gochujang charred cabbage, pickled radish, prosciutto crumble, squid ink aioli, peanuts

BEETS AND BURRATA • additional 4

variations of beet, ontario burrata, spiced apple puree, thyme, honey almonds

MUSSELS • additional 5

saltspring island mussels, smoked tomato, miso, chives, house focaccia

ENTRÉE • choose one

CHICKEN

roasted chicken supreme, roasted fingerling potatoes, broccolini, bacon vinaigrette, cheddar fondue

SHRIMP “CARBONARA”

side striped shrimp, smoked black cod, butternut squash, soft egg, udon noodles, miso butter, crispy garlic, chili, parmesan

SCALLOPS AND PORK

tamarind glazed pork belly, canadian scallops, beluga lentils, chili cucumbers, kale, squash, coconut lemongrass curry, cilantro

SEARED LINGCOD

local ling cod, ricotta gnocchi, confit leeks, marinated shemiji mushrooms, charred goat cheese emulsion, bitter greens, pickled shallots

ROASTED SQUASH

roasted winter squash, beluga lentils, kale, currant vinaigrette, pickled delicata, spiced squash puree, goat feta, maple pecans

BEEF TENDERLOIN • additional 10

5oz CAB beef tenderloin, potato pave, finger carrots, charred carrot puree, crispy onion rings, garlic confit demi

add seared scallops to any dish • 20