



**Dine Around Menu**

\$35pp

3 Course Table'hote

***Starter***

Maritime Clam Chowder

Smoked Bacon, Mountain Savory, Manila Clams, & Red Bliss Potatoes in a Rich Creamy Broth

or

Winter Seasonal Greens

Roasted Beet Tartare, Pickled Cucumber, Okanagan Chèvre & Parsnip Crisps

***Main***

Wild Salmon Wrapped in Cedar

WC Marinated Wild Salmon Fillet, Served with Market Vegetables, Sweet Potato

or

Pan Roasted Chicken Supreme Glazed with Pomegranate Balsamic

King Mushrooms, Fingerling Potatoes, & Sauté Greens

or

French Provençal Bouillabaisse

Selection of Market Seafood Braised in Tomato, Fennel & Saffron

***Dessert***

Daily Chef Feature Sweet Plate