



Dine Around 2021  
(3 courses for \$55)

*Starter*

Mushroom & English Pea Risotto  
Grana Padano

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Roasted Crab Bisque  
Cognac & Crème Fraîche

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Roasted Local Carrot & Pear Salad  
Sunflower Seed Brittle, Brown Butter Croutons, Tarragon Vinaigrette

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Hand Formed Farfalle & Spicy Pork  
Kale, Smoked Gouda Custard, Black Garlic Crumb

*Main Course*

Grilled 7oz Peppercorn Crusted Beef Flat Iron Steak  
Fork Mashed New Potatoes, Vegetables, Sauce Bordelaise

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Roasted Yarrow Meadows Duck Breast  
Corn Perogies, Brussel Sprouts, Charred Chili & Red pepper Jus

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Ajitsuke Sablefish Filet with Salt Spring Island Mussels, Semolina 'Gnocchi'  
Broccoli & Carrots, Soy & Ginger Broth

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Spelt & Vegetable Succotash  
Bellanita Potato, Mushrooms, Pickled Chanterelle, Saffron Aioli

*Dessert*

Flourless Hazelnut Cake  
Chocolate Pastry Cream, Raspberry, Hazelnut Gelato

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Morello Cherry Crème Brûlée  
Shortbread Cookie

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Coconut & Chocolate Semi Freddo  
Manitou Sabayon, Haskapp Berry, Almond Praline