

## ***First Offerings***

### **Roasted Beets and Goat Cheese**

Pistachios, cilantro, cassis & purple beet puree and orange ginger beet sauce

Or

### **Warm Poached Pear & Comox Brie Salad**

Red wine poached pear, Natural Pasture's Brie, candied pecans, pickled cherries, spinach and lemon balsamic vinaigrette

Or

### **Toscanos Caesar Salad**

Romaine lettuce, house made Caesar dressing, shaved parmesan, capers, croutons, lemon wedge

Or

### **Moroccan Almond & Sweet Potato Soup**

Tomato, yams, chickpeas, spinach, toasted almonds

Or

### **Albacore Tuna & Giant Pacific Octopus**

Cold smoked tuna, local octopus, romesco, salsa verde, tomato, nicoise olive, local pea shoots



## ***Entree Choices***

### **West Coast Seafood Fettuccine**

Wild caught prawns, scallop, Salt Spring Island mussels, Cortes Island clams, fresh salmon and snapper tossed with alfredo sauce and our home made fettuccine

Or

### **Crab Stuffed Steelhead**

Lois Lake Steelhead, rock crab & cream cheese farce, baby pea risotto, lemon buerre blanc

Or

### **West Coast Sablefish**

Seared Black Cod served with smoked tuna & ginger broth, grilled vegetables, fingerling potato, micro-greens

Or

### **Pecan Crusted Island Farms Chicken**

Chicken jus, polenta, candied pecans, carrot puree, grilled vegetables, blueberry gastrique, micro-greens

Or

### **Flatiron Steak**

8oz Sterling Silver AAA steak, fingerling potato, grilled vegetable, pepperoni sauce, red wine demi

## ***Sweet Finish***

### **Chocolate Ganache with Raspberry and Hazelnut**

Or

### **Deconstructed Lemon Tart**

***\$45/person taxes and gratuity not included***