



OPENERS

Soup of the Day Created fresh daily	7
Sumas Valley Corn Chowder Finished with fresh cream	8
West Coast Organic Green Salad Caprese style mesculin greens, wedges of fresh mozzarella & oven dried tomatoes tossed in aged fig balsamic dressing <i>Add grilled chicken or prawns</i>	10 5
Caesar Salad Romaine lettuce, double smoked bacon, roasted garlic and croutons <i>Add grilled chicken or prawns</i>	9 5
Seared Qualicum Bay Scallop & Prawn Salad On a bed of julienne vegetable salad with cilantro & fresh ginger vinaigrette	14
 Crisp Humboldt Squid Served on citrus marinated tuna with red onion & dill yogurt	15
 Trio of BC Salmon With caviar marinated in sake, green onion crème fraiche & a herb salad	16
Pork Belly Confit Confit of gelderman pork belly with roast parsnip puree, lentil bolognese & ambrosia apple gelées	14
Black Beer & Cilantro Marinated Beef Tenderloin wrapped with bacon & served with smoked portabello mushroom sauce, truffle oil, tomato jam & crispy onions	14
Okanagan Wine Poached Pear Salt spring pepper crusted goat cheese, chestnut gastrique, baby mesculin green & red wine glaze	10

ENTRÉES

Vegetarian Risotto Okanagan goat cheese, portabello mushrooms, artichokes & a madeira reduction	18
Smoked Chicken & Squash Agnolotti Smoked chicken, roasted spaghetti squash, sage cream & cider gastrique	24
Italian Chorizo Papardelle Papardelle with a marinara sauce, italian chorizo wine sausage, fresh roma tomatoes & shaved asiago	19
 Tempura Ahi Tuna Wrapped in nori, served with wasabi mashed potato & ponzu vinaigrette	32
 Masala Seared Striped Bass Edamame & fennel ragout with sunchoke emulsion & chile oil	29
 Grilled Wild BC Salmon Potato gnocchi, rainbow chard & a grapefruit beurre blanc	27
 Salt Spring Island Mussels Bacon lardons, pearl onions, confit of garlic, rouille & chervil	24
Free Range Chicken Butter and garlic roasted free range chicken breast with parsnip mash potato, petite legumes & a sage medeira jus	29
Beef Tenderloin Thyme potato anna, sweet onion jam & truffled jus	36
Prime Beef Ribeye Chard red onion relish, fresh horseradish, shiraz demi glaze & roasted yukon nuggets	35
Lamb Saltimbocca Pan seared lamb with olive tapenade, pancetta wafer, cilantro chutney, roasted garlic mash & sambucca jus	32



Summer