



Saturday November 4th, 2017

~~~~~ 1<sup>st</sup> Course ~~~~~

**Saanich Banana Squash and Honey Carrot Soup**

Pickled carrot, herb cream, roasted squash, crispy carrot ribbon  
*2016 Fume Blanc, Clos du Soleil, Okanagan Valley*

OR

**Salad of Sooke Harbour House Greens**

Preserved cippalini, winter raddish, crispy barley,  
Chilean guava vinagairrette  
*2013 Semillon Sauvignon Blanc, Kettle Valley, Okanagan Valley*

OR

**Pan Seared Albacore Tuna**

Soy ginger marinated tomato and bell peppers, sundried tomato, crispy quinoa crumble,  
caramelized onion miso, Whiffen Spit Farm mizuno leaves  
*2016 Ortega, Sea Star, Pender Island*

OR

**Sea Bluff Farm Golden Beet Terrine**

Confit duck, goats cheese, pickled chanterelles, arugula and mustard greens,  
beet chips, vegetable demi  
*2016 Pinot Noir, Upper Bench, Okanagan Valley*

~~~~~ 2<sup>nd</sup> Course ~~~~~

Sweet Padrosa Farm Pepper Tart

Cowichan green tomato chutney, Alder smoked Little Qualicum feta,
Butter glazed leek, sour cream emulsion
2015 Pinot Noir, Unsworth, Cowichan Valley

OR

Crisp Skin Roughey Rockfish

Saanich Peninsula grown kohlrabi, caramelized oyster mushroom, pickled shallots,
Whiffen Spit Farm arugula, Vietnamese coriander hollandaise
2015 Chardonnay, La Frenz, Okanagan Valley

OR

Skate Wing Tempura and Herb Grilled Octopus

Trio of quince; glaze, chutney and butter sauce
2015 Siegerrebe Gewurztraminer, Emandare, Cowichan Valley

OR

AAA Canadian Woodfire Grilled Striploin

Sooke Harbour House kimchi, braised soy and honey radish
"daikon noodles," tempura bok choy, miso aioli
2014 Cabernet Merlot, Cedar Creek, Okanagan Valley



~~~~~ Main Course ~~~~~

**Roasted Cauliflower & Kootney Alpindon Croquette**

Foraged Cowichan Valley Chantrelle mushroom, roasted garlic, cauliflower puree,  
Whiffen Spit farm braising greens, hazelnut crumble  
*2015 Riesling (Dry), Ex Nihilo, Okanagan Valley*

OR

**Sopresatta Crusted Juan De Fuca Straight Lingcod**

Padrosa farm compressed tomatoes, sous vide egg yolk, lightly charred chicory,  
butter bound du puy lentils, mustard butter sauce  
*2014 Chardonnay, Kettle Valley, Okanagan Valley*

OR

**Petrale Sole "Chowder"**

Whiffen Spit Farm purple potatoes, butter poached leeks, Peninsula grown fennel,  
rutabaga, squash and leek nage, bacon crostini  
*2016, Salish Sea, Sea Star, Pender Island*

OR

**Wood Fire Grilled Lamb Sirloin**

Braised lamb shank tortellini, Whiffen Spit Farm mustard greens, carrot variations,  
Saanich Peninsula salt baked parsnip, garlic jus  
*2015 Pinot Noir, Tantalus, Okanagan Valley*

**Our Kitchen Team**

Executive Chef ~Thomas Yesdresyski  
Sous Chef~Sheldon Griff  
Sous Chef~Maddy Routley

Our team is proudly supported by a crew of passionate cooks, apprentices and local farmers and foragers

~ Four course menu \$95 / Four course wine pairing \$55~

~ Three course menu \$75 / Three course wine pairing \$40~

~ Chefs choice 7 course tasting menu for \$140, seven course wine pairing is available for \$85~

~ À la carte pricing available ~Please inform your server of any food allergies or dietary restrictions~

~18% Gratuity will be added to parties of 8 or more guests~



~~~~~ Dessert Course ~~~~~

Chocolate & Hazelnut Tasting

Chocolate hazelnut mousse, aerated milk chocolate, sponge toffee,
Blackshire cacao shortbread crumble and bourbon and grand fir ice cream

NV Caboose (Petit Verdot & Malbec), Kettle Valley, Okanagan Valley

OR

Whiffin Spit Farm Rhubarb Curd Tart

Toasted Swiss meringue, rosehip crème anglaise,
sweet pickled rhubarb, vanilla ice cream

2013 Late Harvest Chardonnay, 8th Generation, Okanagan Valley

OR

Garden Inspired Sorbets

The following flavours are served together:

Fennel-Apple

Pepper~Raspberry

Quince-Fruit Sage

NV Charme de L'Ile, Unsworth, Mill Bay, Vancouver Island

OR

Ice Creams

The following flavours are served together:

Brown Butter

Pumpkin

Fig Leaf

2016 Prose (Riesling), Sea Star, Pender Island

OR

Cheese Plate: Local Artisan Selection (additional \$5)

The following cheeses are served together:

Juliette

Ermite Blue

Nostrala

Le Saint Damase

NV Caboose (Petit Verdot & Malbec), Kettle Valley, Okanagan Valley