



Thursday November 9th, 2017

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

**Soup of Saanich Peninsula Parsnip**

Whiffin Spit Farm beets, buttermilk blue cheese & spiced walnuts  
*2016 Fume Blanc, Clos du Soleil, Okanagan Valley*

OR

**Salad of Sooke Harbour House Greens**

Roasted carrots, champagne vinegar compressed winter radish,  
honey ginger vinaigrette and pumpkin seeds  
*2016 Blanc de Noir, Sea Star, Pender Island*

OR

**Seared Line Caught Albacore Tuna**

Garden Chilean guava, sour cream emulsion, crunchy quinoa and rustic arugula  
*2016 Pinot Grus, Desert Hills, Okanagan Valley*

OR

**Fanny Bay Kusshi Oysters**

Fresh shucked on the half shell with sour apple and thyme vinaigrette  
*NV, Charme de L'ile, Unsworth Vineyards, Mill Bay*

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

Red Kuri Squash Israeli Coucscous "Risotto"

Red kuri squash variations, crumbled goat cheese,
toasted hazelnut crumble, garden quince chutney
2015 Salish Sea, Sea Star, Cowichan Valley

OR

Pan Seared Scallops

Saanich carrots, roasted Saanich beet, pickled shallot,
garden chervil and dill fennel seed vinaigrette
2015 Chardonnay, La Frenz, Okanagan Valley

OR

Happy Low Farm Chicken Confit

Buttered leek, Peninsula curley endive, caramelized Metchosin pear emulsion
and foraged pine mushroom velouté
2016 Gamay, Desert Hills, Okanagan Valley

OR

Beef Tartare

Miso aioli, rye crisps, roasted shallots, pickled chanterelles
and mustard micro greens
2015 Pinot Noir, Unsworth Vineyards, Cowichan Valley



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

**Pan Fried Potato Gnocchi**

Creamed Mitchell's Farm corn, wild Cowichan Valley chanterelles,  
Whiffin Spit Farm mustard greens, Kootenay meadows nostrala,  
garden herb & pumpkin seed pesto

*2016 Pinot Noir, Emandare, Cowichan Valley*

OR

**Petrale Sole Paupiette**

Variations of Peninsula grown parsnip, Whiffin Spit Farm arugula,  
Saanich celery, confit fennel, 6 year aged sherry & charred shallot broken vinaigrette

*2016 Unoaked Chardonnay, Desert Hills, Okanagan Valley*

OR

**Crispy Skin Roughey Rockfish**

Saanich kohlrabi, grilled Umi Nami Farm Shanghai bok choy,  
shaved Tokyo turnip, tamari gel, burnt honey & ginger butter sauce

*2013 Semillon Sauvignon Blanc, Kettle Valley, Okanagan Valley*

OR

**Wood Fire Grilled Lamb Sirloin**

Braised lamb shank & roasted Padrosa Farm peppers & tomato ragout,  
Peninsula celeriac, Whiffin Spit Farm spinach, fingerling potatoes & jus

*2014 Cabernet Merlot, Cedar Creek, 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 caramelized white chocolate icecream

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