



Monday, September 11, 2017

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

**Soup of Tomato Basil**

tomatillo verde, crisp potato polenta crouton, golden oregano emulsion  
*2015 Chardonnay, Cedar Creek, Okanagan Valley*

OR

**Salad of Sooke Harbour House Greens & Blossoms**

Vinaigrette of locally sourced apples and Dijon,  
apple chips,  
candied walnut crumble  
*2012 Sauvignon Blanc Semillon, Kettle Valley, Okanagan Valley*

OR

**Salmon Tartare**

Seasoned with togarashi, cured egg yolk, radish sprouts  
*2016 Rosé, Quail's Gate, Okanagan Valley*

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

Pedrosa Farms Anaheim Pepper

Crisp tempura, roasted garlic and Qualicum Cheese
Works Raclette, garden micros, basil aioli
2016 Pinot Blanc, Evolve, Okanagan Valley

OR

Steamed Quadra Island Mussels

Shellfish press, Sicilian salami, white wine nage, tuberous oxalis
2015 Siegerrebe Gewürztraminer, Emandare, Cowichan Valley

OR

Pan Roasted Duck Breast

Lobster mushroom ragout, celery root purée, chickweed, crisp potato
2015 Pinot Noir, Emandare, Cowichan Valley



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

**Gratin of Umi Nami Farms Eggplant**

Chèvre and herb crumble, ``baba ganoush``, sautéed trio of potato,  
roasted tomato, cheese frico, garden sprouts

*2014 Cabernet Merlot, Cedar Creek, Okanagan Valley*

OR

**Pan Roasted Sidney Skate Wing**

Variations of Michell Farms buttercup squash,  
wasabina greens, shallot couscous, sour plum gastrique

*2015 Chardonnay, La Frenz, Okanagan Valley*

OR

**Tasting of Rabbit**

Bacon wrapped loin, braised leg gnocchi, Metchosin grown bok choy,  
honey roasted carrots, pickled elderberries, herb jus

*2016 Gamay, Desert Hills, Okanagan Valley*

**Executive Chef Thomas Yesdresyski**

~ Four course menu \$95 per person, four course wine pairing is available for \$55~

~ Three course menu \$75, three course wine pairing is available for \$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 ~~~~~

Ragley Farms Carrot Bombe

Carrot infused sponge, cream cheese mousse,
Candied carrot and walnut and carrot caramel

2013 Late Harvest Chardonnay, 8th Generation, Okanagan Valley
OR

Tasting of Single Origin Chocolate

70% Chocolate pate, aerated milk chocolate, white chocolate gelato and salted caramel

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

Garden Inspired Sorbets

The following flavours are served together:

Blackberry - Lemon Balm

Nectarine - Sweet Cicely

Blackberry - Apple

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

OR

Ice Creams

The following flavours are served together:

Hazelnut Caramel

White Chocolate

Basil

2016 Prose (Riesling), Sea Star, Pender Island

OR

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

The following cheeses are served together:

Romelia

Qualicum Brie

Raclette

Chèvre

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