



Sunday, September 3, 2017

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

**Soup of Eggplant and Mushroom**

Red onion and roasted garlic chutney, tarragon cream  
and triton radish sprouts

*2016 Ortega, Sea Star, Pender Island*

OR

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

Camembert croquette, Shady Lane Farm strawberry, creamy apple vinaigrette,  
sunflower seed, hazelnut and walnut crumble

*2016 Rosé, Quail's Gate, Okanagan Valley*

OR

**Pan Seared Scallops and Double-Smoked Bacon**

Buttery leeks, cherry tomatoes and basil-corn cream

*2016 Riesling, Tantalus, Okanagan Valley*

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

Mussel and Halibut Dumpling

Baba ganoush, poblano pepper emulsion, marinated beetroot
and shiso-paprika vinaigrette

2016 Pinot Gris, Poplar Grove, Okanagan Valley

OR

Bay Leaf-Skewered Beef Tenderloin

Shaved cabbage and kohlrabi, elderberry and cherry gastrique

2012 Cabernets, Summerhill, Okanagan Valley

OR

Goat Cheese Tortellini

Tomato-golden oregano butter, Ragley Farm arugula and pickled shallot

2016 Sauvignon Blanc, Emandare, Duncan, Vancouver Island



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

**Nasturtium-Marinated and Grilled Albacore Tuna**

Side stripe shrimp hollandaise, kampo beans and orange lentils,  
nasturtium cream and komatsuna

*2016 Chardonnay, Cedar Creek, Okanagan Valley*

OR

**Roasted Duck Breast and Confit of Duck Leg**

Rhubarb-fuschia berry chutney, duck jus, potato gratin  
and Ragley Farm carrots and kale

*2014 Cabernet Merlot, Cedar Creek, Okanagan Valley*

OR

**Gnocchi and Melted Kootenay Swiss Cheese**

Wasabina greens, morel vinaigrette, fennel purée,  
Saanich beans and carrot

*2015 Pinot Noir, Haymen, Kettle Valley, Okanagan Valley*

**Executive Chef Jonas Stadlander**

- ~ 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 ~~~~~

Lemon Verbena-Vanilla Cream Choux Puff

Shady Lane Farm strawberries, caramel cream,
Jonagold apple and black currant reduction
2013 Late Harvest Chardonnay, 8th Generation, Okanagan Valley
OR

Dark Chocolate and Wild Blackberry Tart

Blueberry compote, lavender cream, hazelnut caramel ice cream
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
Cherry - Basil
NV Charme de L'Ile, Unsworth, Mill Bay, Vancouver Island
OR

Ice Creams

The following flavours are served together:
Mint
Roasted Fig Leaf- Honey
Strawberry – Rhubarb
2016 Prose (Riesling), Sea Star, Pender Island
OR

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

The following cheeses are served together:
Juliette
Blue Juliette
Romelia
Bleu Bénédictin
NV Caboose (Petit Verdot & Malbec), Kettle Valley, Okanagan Valley