



Friday, September 8, 2017

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

**Soup of Ragley Farms Spinach**

Crispy oyster mushroom, buttered leek, sautéed spinach  
*2016 Pinot Gris, Poplar Grove, Okanagan Valley*

OR

**Salad of Sooke Harbour House Greens**

Red and golden Saanich grown beets, spiced walnut crumble, mustard vinaigrette  
*2016 Rosé, Quail's Gate, Okanagan Valley*

OR

**SaltSpring Island Mussel Fritter**

Fermented chilli aioli, Cape Link chorizo, micro mazuna  
*2016 Fumé Blanc, Clos Du Soleil, Okanagan Valley*

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

**Whiffen Spit Farms Chard Wrapped Sockeye Salmon**

Variations of celery root, pickled shallot, tarragon cream  
*2016 Gewurztraminer, Quails Gate, Okanagan Valley*

OR

**Iron Grilled Beef Tenderloin**

Kohlrabi puree, marinated local radish, kim chee slaw, mustard greens  
*2012 Cabernets, Summerhill, Okanagan Valley*

OR

**Cauliflower Variations**

Seared and pureéd cauliflower, UmiNami Farm green cauliflower and rye "panzanella", Kootenay Cheeseworks  
Alpindon frico, nasturtium emulsion  
*2016 Ortega, Sea Star, Pender Island*



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

**Demi Cured Sidney Sablefish**

Braised Trotter and side stripe shrimp ravioli, UmiNami Farm Shanghai bok choy and grilled eggplant, Saanich green beans, Deep Bay oyster velouté

*2016 Sauvignon Blanc, Emandare, Cowichan Valley Valley*

OR

**Braised Lamb Shank**

Wild blackberry and mint compote, ALM Farm carrots, roasted garlic and carrot purée, UmiNami Farm wasabina and fingerling potato hash, braised Whiffen Spit Farm shallot, lamb jus

*2014 Cabernet Merlot, Cedar Creek, Okanagan Valley*

OR

**Heirloom Tomato, Buffalo Mozzarella and Barley Croquette**

First of the season Saanich acorn squash, roasted heirloom tomato,

Whiffen Spit Farm kale, aged sherry and tomato vinaigrette

*2015 Pinot Noir, Emandare, Cowichan 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, 8<sup>th</sup> Generation, Okanagan Valley*

OR

**Tasting of Single Origin Chocolate**

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

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

OR

**Garden Inspired Sorbets**

The following flavours are served together:

Blackberry - Apple

Nectarine - Sweet Cicely

Blueberry-Lemon balm

*NV Charme de L'île, Unsworth, Mill Bay, Vancouver Island*

OR

**Ice Creams**

The following flavours are served together:

Hazelnut caramel

Nectarine-Tarragon-Rhubarb

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*