



*Thanksgiving Menu
October 2017*

First

Soup of Roasted Sour Apple
Crisp kale, creamed fennel, walnut crumble

OR

Salad of Sooke Harbour House Greens
*Variations of Ragley Farm carrots, pickled mustard seeds,
sorrel mousse, honey ginger vinaigrette*

OR

Charred Pacific Octopus
*Crisp pork belly, tasting of French heirloom squash,
rustic Italian arugula, caramelized shallot emulsion*

Second

Saanich Peninsula Beet Root Tasting
Aerated chevre, candied hazelnut, preserved blackberries

OR

Pan Roasted Silver Belly Rockfish
*Braised du poy lentils, celery root purée, crisp potato
shaved cabbage & winter radish sauté*

OR

Confit of Duck Croquette
*Harbour House grown Asian pear, fried brussels,
parsnip root, garden micros*



Mains

Foraged Mushroom Gnocchi

*Finest of the foragers bounty, shaved Kootenay Cheeseworks alpindon,
Whiffin Spit farm winter greens, thyme infused soubise*

OR

"Whole Beast" Soppersatta Crusted Sablefish

*Charred cauliflower, braised tomato preserve, arugula tortellini,
salt cured fuchsia berries, white wine butter sauce*

OR

Slow Roasted Free Range Turkey

*Confit dark meat press, hazelnut and fig dressing, Saanich grown potato trio,
Yesdresyski farm honey glazed heirloom squash, gingered cranberry chutney,
winter savory pan jus*

Dessert

Caramelized Mitchel Farms Pumpkin Mousse

*72% single origin chocolate, ginger spiced sponge,
Italian meringue, candied pumpkin seed brittle*

OR

24hr Baked Apple

*Toasted walnut streusel, tonka bean infused quark ice cream,
salted caramel, short crust, crisp apple*