



## **Sooke Harbour House Easter 2018 menu**

### **From the Bakery**

French baguette  
Selection of sweet and savory scones  
Red fife sourdough loaf  
Fresh baked croissant

### **Breakfast offerings**

Chef attended farm fresh egg station  
Farmed and foraged fruit parfait  
Metchosin harvest vegetable hash  
Double smoked bacon, cape link bangers  
Buttermilk pancakes with hazelnut praline Chantilly  
Shady lane roasted strawberries  
Lightly cured and smoked sockeye salmon tart  
Caramelized onion & Whiffin Spit greens benny

### **Antipasto**

Chilled pacific seafood, Pedrosa farms chilli sauce  
Pickled shallots & sea asparagus, herb cream  
Assortment of local and international cheeses  
Cured and smoked meats  
Grilled, sweet pickled and marinated vegetables  
Fruit preserves and chutneys

### **Grade mangier**

Salad of Sooke harbour house greens  
Garden inspired vinaigrettes

Sweet pickled beet salad  
Candied walnuts, rustic Italian arugula  
Roasted goat cheese

Caramelized Ragley Farm carrot panzanella  
Caraway infused honey, pumpernickel croutons  
Confit of fennel



#### **Hot line**

Roasted root cellar vegetables  
Sour apple butter sauce

Trio of Saanich grown potatoes  
Roasted, creamed, crisps

Preserved Spanish heirloom tomato crusted market fresh catch  
Tasting of celeriac, beurre blanc

Confit of Sooke raised heritage turkey en croute  
Pinot noir infused jus

#### **Carvery**

Alder smoked, and slow roasted Cowichan raised Berkshire ham  
Yesdresyski farms honey glaze  
Apricot mustard  
Caramelized apple sauce

#### **Patisserie**

Selection of chocolate and garden inspired cakes,  
Mousses, and custards  
Farmed and foraged fresh and preserved fruits