



Friday, December 8th, 2017

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

**Octopus and Miso Consommé**

Grilled giant Pacific octopus, smoked silverbelly rockfish,  
Saanich nappa cabbage, charred onion, and miso aioli  
*2016 Fumé Blanc, Clos du Soleil, Okanagan Valley*

OR

**Salad of Sooke Harbour House Greens**

Pickled beet sour cream vianigrette, shaved Little Qualicum cheese works Caraway Jill,  
butter roasted Saanich beets, and candied sunflower seeds  
*2012 Semillon Sauvignon Blanc, Kettle Valley, Okanagan Valley*

OR

**Cortez Island Royal Miyagi Oysters**

Fresh shucked, served on the half shell with kimchi, and pickled ginger chutney  
*2015 Charme de L'île, Unsworth, Cobble Hill*

OR

**Braised Cowichan Valley Lamb Croquette**

Padrosa Farm pepper chutney, pickled mustard seeds,  
roasted purée, and chips of Saanich sunchokes  
*2015 Pinot Noir, Fern Walk, Okanagan Valley*

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

Saanich Buttercup Squash and Sage Tortellini

Brown butter roasted apple, roasted buttercup squash,
Saanich arugula, buttermilk blue cheese, and spiced walnuts
2014 Chardonnay, Kettle Valley, Okanagan Valley

OR

Grilled Albacore Tunaloin

Pickled garden kiwi and shallots, smoked yogurt, herb marinated Whiffin Spit Farm radishes,
and radish sprouts

2016 Ortega, Sea Star, Pender Island

OR

Side Stripe Shrimp and Smoked Oyster "Chowder"

Whiffin Spit Farm potato, roasted fennel,
butter glazed leeks, oxalis and nasturium tubers,
pickled nasturium buds, and porchetta crisp
2016 Pinit Gris, Desert Hills, Okanagan Valley

OR

Braised Beef Shortrib

Petite braised shortrib and Jordan River chanterelle pot pie,
Saanich Peninsula carrot, and braising jus



2015 Pinot Noir, Haywire, Okanagan Valley

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

**Roasted Mitchell's Farm Cauliflower and Barley Risotto**

Pan roasted wild cauliflower mushroom, Kootenay Cheeseworks Alpindon, Whiffin Spit Farm kale, hazelnut crumble, and winter herb pesto

*2014 Chardonnay, La Frenz, Okanagan Valley*

OR

**Tamari Brined Roasted Sablefish**

Umi Nami Farm kobocha squash, Whiffin Spit Farm Swiss chard tempura, Saanich pak choi, chili roasted yam, tamari gel, and ginger-carrot butter sauce

*2015 Siegerrebe Gewurtztraminer, Emandare, Cowichan Valley*

OR

**Pan Roasted Duck Breast**

Pennisula grown parsnip, roasted Saanich sweet onion, Whiffin Spit Farm braising greens, pickled pear & thyme chutney, butter caramelized pear, and duck jus

*22016 Gamay, Desert Hills, Okanagan Valley*

OR

**Wood Fire Grilled Frenched Porkloin**

Saanich celeriac, herb oil poached celery, butter glazed leek,

Cowichan morel mushroom mashed potato, confit garlic, and Stick in the Mud espresso jus

*2015 Pinot Noir, Unsworth, Cowichan Valley*

**Our Team**

Executive Chef ~Thomas Yesdresyski

Dining Room Manager~Jess Howard

Sous Chef~Sheldon Griff

Sous Chef~Maddy Routley

Our team is proudly supported by a crew of passionate cooks, apprentices and local farmers and foragers

~ Four course menu \$95 / Four course wine pairing \$55~

~ Three course menu \$75 / Three course wine pairing \$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 ~~~~~

Chocolate and Mint

Blackshire coco sorbet, minted white chocolate mousse,
textures of milk chocolate, and fuzzy mint custard

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

OR

Harbour House Grown Quince

Vanilla infused quark mousse, sweet pickled ginger,
ginger scented sponge, and variations of quince

2006 Neige (Ice Cider), La Face Cachee de la Pomme, Quebec

OR

Garden Inspired Sorbets

Choose three of the following flavours:

Mulled Wine - Berry

Pepper - Raspberry

Quince - Fruit Sage

Apple - Berry

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

OR

Ice Creams

Choose three of the following flavours:

Pumpkin Cheesecake

Fuzzy Mint & Chocolate Macaron

Roasted Fig Leaf

Bourbon

2016 Prose (Riesling), Sea Star, Pender Island

OR

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

The following cheeses are served together:

Island Brie

Salt Spring Island Romelia

Nostrala

Buttermilk Blue

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