

## appetizers

- boutique cheese 19/27  
artisan cheese, cured meats, house pickles, preserves, crostini
- beef tartare 18  
local beef tenderloin, preserved lemon, capers, quail's yolk, crostini
- mussels 17  
salt spring island mussels, arribiatta sauce, grilled baguette
- perogy trio 16  
pear & hazelnuts, pancetta & caramelized onion, roasted garlic & parmesan crumb
- navy & rosemary dip 14  
grilled naan bread, pinot noir reduction, warm white bean & rosemary dip
- roasted vegetable croquettes 13  
vegan croquettes, cashew cream, beet chips



## soup & salad

- soup du jour 10  
fine soups, made in-house with fresh, local produce
- spinach salad 11  
spinach, crispy pancetta, pickled butternut squash, blue cheese, roasted apple, shallot crisps, apple cider vinaigrette
- warm kale salad 12  
house kale mix, roasted brussel sprouts, dried cranberries, croquette, mustard vinaigrette, parmesan chip
- soup & salad 18  
soup du jour & choice of salad, grilled baguette

## mains

- hoison blt 17  
hoisin-tossed bacon, grilled mushrooms, tomato, spinach, garlic aioli, warm naan
- brioche burger 18  
hand ground beef, fresh brioche, brie, roasted apple, crispy pancetta, apricot & tomato chutney
- lobster po'boy 19  
warm lobster, pickled slaw, lemon sriracha aioli, toasted baguette
- italian sirloin melt 18  
shaved sirloin, giardiniera, smoked cheddar, peperoncini aioli
- winter flatbread 17  
vegan dough, sweet potato purée, warm kale mix, mustard vinaigrette, confit tomato, chestnuts, fried egg
- squash gnocchi 26  
squash gnocchi, tomato ragout, fresh herbs, grilled baguette, mushroom bruschetta



## desserts

- blueberry lavender crumble 10  
blueberry lavender filling, brown sugar crumble, smoked honey ice cream
- poached pear crème brûlée 11  
crème brûlée stuffed poached pear, sable cookie, dulce de leche, pear wafer
- apple pie sorbet 9  
apple sorbet, coconut crumble, caramel drizzle, apple chip

## appetizers

### boutique cheese 19/27

artisan cheese, cured meats, house pickles, preserves, crustini

### beef tartare 18

local beef tenderloin, preserved lemon, capers, quail's yolk, crustini

### mussels 17

salt spring island mussels, arribiatta sauce, grilled baguette

### perogy trio 16

pear & hazelnuts, pancetta & caramelized onion, roasted garlic & parmesan crumb

### surf & turf 18

marinated sirloin, fresh lobster, truffle cream, caviar

### navy & rosemary dip 14

grilled naan bread, pinot noir reduction, warm white bean & rosemary dip

### roasted vegetable croquettes 13

vegan croquettes, cashew cream, beet chips

## soup & salad

### soup du jour 10

fine soups, made in-house with fresh, local produce

### spinach salad 11

spinach, crispy pancetta, pickled butternut squash, blue cheese, roasted apple, shallot crisps, apple cider vinaigrette

### warm kale salad 12

house kale mix, roasted brussel sprouts, dried cranberries, croquette, mustard vinaigrette, parmesan chip

## mains

### beef wellington 33

beef tenderloin, mushroom duxelle, puff pastry, whipped potatoes, herb compound butter, pinot noir demi-glaze, honey roasted carrots, roasted brussel sprouts

### chicken supreme 30

chestnut stuffed chicken supreme, house bread stuffing, armagnac pan jus, sweet potato purée, crispy sage, roasted beets

### duck breast 32

crispy-skin duck breast, house spice, plum coulis, garlic mashed potato, baked brie tart, roasted beets, broccolini

### arctic char 35

pan-seared arctic char, polenta cake, parsnip purée apricot & tomato chutney, preserved lemon, parsnip crisps, confit tomato, roasted beets

### rack of pork 34

moroccan spice & walnut-crust rack, roasted garlic & apple lentils, parmesan infused apples, sweet potato crisps, cumin confit tomatoes

### squash gnocchi 28

squash gnocchi, tomato ragout, fresh herbs, grilled baguette, mushroom bruschetta

## desserts

### winter wonderland 17

three tier arlette, eggnog pastry cream, chantilly cream white chocolate mousse, hazelnut brittle, gold leaf frangelico semifreddo, cranberry coulis, sable crumb

### blueberry lavender crumble 10

blueberry lavender filling, brown sugar crumble, smoked honey ice cream

### poached pear crème brûlée 11

crème brûlée stuffed poached pear, sable cookie, dulce de leche, pear wafer

### apple pie sorbet 9

apple sorbet, coconut crumble, caramel drizzle, apple chip