

Join us for the 9th annual Dine Around in your Hometown

Taste the Comox Valley February 20-March 11

Three course dinner \$35

Mix and match your appetizer, entrée and dessert

Start

Soup de Jour

Chef's creation, made fresh daily

Kale Caesar Salad

Romaine, baby kale, housemade dressing, garlic croutons, pumpkin seeds, shaved parmesan

Ahi Tuna Poke

Ginger slaw, onion duet, crisp corn tortillas

Natural Pastures Brie

Panko-crusted, Wayward gin-infused peach and ginger compote, grilled flatbread

Main

Fish — Marinated Sablefish, hibiscus reduction, wasabi aioli, gingered yam, wild rice, vegetables

Beef — 6oz fillet, red wine demi, garlic mashed potatoes, vegetables

Chicken — Organic Cowichan Valley flying chicken breast, Caribbean jerk spiced, curried banana reduction, mango apple chutney, wild rice, vegetables

Pork — Fig and apple stuffed loin, Kalvados cream, garlic mashed potatoes, vegetables

Finish

Dessert Trio

Crème Brûlée

Chocolate Mousse

Mango Birdcage with Star Anise ice cream

Regular menu also available

