



## ***First Offerings***

### **Toscanos Caesar Salad**

Romaine lettuce, house made Caesar dressing, shaved parmesan, capers, croutons, lemon wedge

Or

### **Roasted Beets and Goat Cheese**

Toasted pistachios, cilantro, cassis and purple beet puree and orange ginger beet sauce

Or

### **Warm Medjool Dates**

Stuffed with pancetta & Little Qualicum's Blue Claire, toasted almonds, balsamic reduction

Or

### **Spicy Seared Albacore Tuna**

Seared rare and served with chilli lime sauces, pickled onions and cilantro

## ***Entree Choices***

### **Vegetarian Basil Pesto Fettuccine**

Sun-dried tomato, Kalamata olives and spinach tossed in a basil pesto cream sauce with our homemade fettuccine noodles and then topped with Little Qualicum's feta cheese and fresh basil

Or

### **Tannadice Farm's Pork & Spaghetti Puttanesca**

Local slow cooked pork, olives, capers and garlic tossed in pomodoro sauce then served on house made spaghetti noodles

Or

### **Island Farm's Chicken Fettuccine Alfredo**

Vancouver Island Farmhouse chicken tossed with home-made fettuccine noodles in a cheese & herb cream sauce

Or

### **Comox Valley Beef Bolognese**

Local grass fed, hormone & antibiotic free beef in an Italian style meat sauce served on house made spaghetti noodles

Or

### **Sausage & Pepper Penne**

Home-made Italian sausage and peperonata tossed with penne noodles in a spicy arrabbiata sauce and topped with Grana Padano cheese and fresh basil

## ***Sweet Finish***

### **White Chocolate, Ginger & Lemongrass Crème Brulee**

Or

### **Dark Chocolate Espresso Mousse**

***\$35/person taxes and gratuity not included***