



First Offerings

Toscanos Caesar Salad

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

Or

Warm Red Wine Poached Pear & Blue Claire Salad

Baby spinach, candied pecans, pickled cherries and citrus vinaigrette

Or

Vancouver Island Octopus Salad

Smoked paprika aioli, tomato, olives, citrus vinaigrette, Eatmore's micro greens & spinach

Or

Steamed Salt Spring Island Mussels & Clams

White wine, chorizo, garlic and herb blush sauce

Entree Choices

Prosciutto Wrapped Albacore Tuna

Seared medium-rare tuna loin served with gnocchi, sautéed spinach, peperonata, fig sauce, romesco and lemon white balsamic

Or

Pan Seared Lois Lake Steelhead

Roasted fingerling potato, butternut squash puree, grilled broccolini, orange & fennel salsa, citrus vinaigrette

Or

West Coast Seafood Fettuccine

Wild caught prawns, fresh scallop, Salt Spring Island mussels, Cortes Island clams, salmon and snapper tossed with alfredo sauce and our home made fettuccine

Or

Chorizo Stuffed Chicken Breast

Served with a baked parmesan polenta, romesco, balsamic fig puree, grilled broccolini

Or

Charbroiled Beef Tenderloin

Sterling Silver AAA beef tenderloin, roasted fingerling potato, squash puree, red onion marmalade, horseradish jus

Or

Oven Roasted Rack of Lamb

Herb rubbed lamb rack, butternut squash risotto, red wine sauce and salsa verde

Sweet Finish

White Chocolate, Ginger & Lemongrass Crème Brulee

Or

Dark Chocolate Espresso Mousse

\$45/person taxes and gratuity not included