

Dine Around comox valley

FEB 20 - MAR 11 • 2018

FIRST COURSE

ROASTED BEET SALAD

golden and red beets, goats cheese, orange vinaigrette, citrus supreme,
toasted pecan bread , Arugula salad

OR

SEARED SEA SCALLOP

house cured bacon, carrot puree, cider gastric, micro green salad

OR

BUTTERNUT SQUASH SOUP

chive crème fraiche

MAIN COURSE

FORAGED & DOMESTIC MUSHROOM RISOTTO

arborio rice, locally foraged mushrooms, mixed farmed mushrooms,
grana padano parmesan cheese, confit garlic, truffle essence

OR

LITTLE CEDAR FALLS STEELHEAD

preserved lemon risotto, charred broccolini
pickled vegetable salad, citrus emulsion

OR

100 % STERLING SILVER 6 OZ FLATIRON STEAK

truffled potato puree, roasted winter root vegetables, carrot puree,
braised winter greens, red wine jus

DESSERT

CRÈME BRÛLÉE

vanilla custard, house made biscotti

OR

CHOCOLATE TERRINE

dark chocolate ganache, chocolate soil, caramel marshmallows,
orange ginger gelée, almond nougatine

3-Course \$45

**Gratuity & Tax is additional*

Ocean
restaurant



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