

First Offerings

Roasted Beets and Goat Cheese

Pistachios, cilantro, cassis & purple beet puree and orange ginger beet sauce

Or

Warm Poached Pear & Comox Brie Salad

Red wine poached pear, Natural Pasture's Brie, candied pecans, pickled cherries, spinach and lemon balsamic vinaigrette

Or

Toscans Caesar Salad

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

Or

Moroccan Almond & Sweet Potato Soup

Tomato, yams, chickpeas, spinach, toasted almonds

Or

Albacore Tuna & Giant Pacific Octopus

Cold smoked tuna, local octopus, romesco, salsa verde, tomato, nicoise olive, local pea shoots



Entree Choices

Vegetarian Basil Pesto Fettuccine

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

Or

Pea Carbonara

Sweet baby peas & house made pancetta tossed with spaghetti in a creamy herb & parmesan sauce

Or

Fettuccine Alfredo

Homemade fettuccine noodles tossed in an artisan cheese cream sauce and topped with fresh basil and parmesan cheese

Or

Sausage & Pepper Penne

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

Or

Comox Valley Beef Bolognese

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

Sweet Finish

White Chocolate, Ginger & Lemongrass Crème Brulee

Or

Dark Chocolate Espresso Mousse

\$35/person taxes and gratuity not included