



Choice of Appetizer

COMOX VALLEY MUSHROOM SOUP

Medley of local BC mushrooms served
with Madeira cream and watercress

Hester Creek Pinot Gris \$9 glass / \$4.75 ½ glass

or

TANNADICE FARM PORK RILETTE

served with Pattison Farms organic arugula and
blood orange marmalade, homemade crostini

Quails Gate Pinot Noir \$9.5 glass / \$4.95 ½ glass

or

TUNA POKE AND AVOCADO STACK

Marinated diced bluefin tuna and fresh avocado stacked on rice

with wasabi aioli, Island of Eden micro greens

Burrowing Owl Sauvignon Blanc \$9.5 glass / \$4.95 ½ glass

Choice of Main Course

BEAVER MEADOW FARM SURF AND TURF

Local organic beef tenderloin medallion and an ocean wise grilled prawn skewer
served with twice baked potatoes, Pattison Farms tomato Provençal fondue, chili butter

Crush Pad Narrative Non-Fiction \$11 glass/\$5.75 ½ glass

or

FENNEL CRUSTED STEELHEAD TROUT

served with Tannadice Farm's bacon, ginger julienne and Big D Bee's honey sauce,
wild rice and potato cake

Poplar Grove Chardonnay \$10.5 glass / \$5.5 ½ glass

or

CURRIED GARBANZO AND CAULIFLOWER

Slow cooked bean and vegetables Indian curry, served with homemade rice and coconut Appam,
with our ginger and apricot chutney

Hillside Gewürztraminer \$9.5 glass / \$4.95 ½ glass

Choice of Dessert

BLUEBERRY AND CHEESE PAVLOVA

Meringue filled with cheese mousse, blueberry compote,

local kiwi sauce, crispy phyllo wafer and pistachio

or

RASPBERRY, APPLE AND CHOCOLATE CAKE

with raspberry parfait and chocolate custard sauce

Elephant Island Framboise \$9 glass

\$45.00

Bon Appétit!

Chef Chris Baratto, Chef Ronald St. Pierre CCC