

Dinner Menu

Lobster Chowder

New England style lobster chowder finished with black truffle oil
\$9.99

Tuna Tataki

Rare seared Albacore tuna with marinated root vegetables, finished with yuzu, soy & toasted macadamia nut
\$13.99

Beef Carpaccio

Spiced AAA beef tenderloin with fried caper, padano, lemon aioli, petit greens
\$13.99

Mussels

Fresh Saltspring Island mussels tossed with a smoked tomato marinara, white wine, cream, herbs, grilled lime
\$13.99

Sashimi Salad

Ribbons of sushi grade Coho salmon, hearts of palm, red radish, Brussels sprouts, fennel, preserved lemon, cucumber noodles finished with tsuyako dressing
\$12.99

Beet Salad

Roasted red & yellow beets, goat cheese, micro herbs, anise & tarragon dressing, candied macadamia nuts
\$10.99

Heirloom Tomato Salad

Rainbow wedges of heirloom tomato, extra virgin olive oil, reduced balsamic, little qualicum marinated feta cheese, crisp anchovy, micro basil, smoked sea salt
\$11.99

Mixed Greens

A variety of fresh available local Hothouse greens with Chefs dressing of the day
\$7.99

Dinner Menu Continued

Risotto

Wild mushrooms with asparagus & butternut squash, little qualicum brie cheese, truffle oil
\$14.99

Short Rib Papardelle

Tender short rib meat, house pomodoro, padano, arugula, pine nuts, whipped marscapone,
extra virgin olive oil
\$17.99

Black Cod

Black cod marinated in the essence of green apple, miso & chili, Israeli couscous with green
bean dill pesto salad, mandarin citrus glaze
\$22.99

Short Ribs

Braised Angus short ribs glazed with tamarind & five spice, heirloom vegetables, roast fennel
rosemary infused mashed potato
\$19.99

Duck Confit

Confit of duck leg, cured bacon & three bean black garlic cassoulet, heirloom vegetables, pinot
gris creamed demi glace, sage oil
\$ 17.99

Lamb Meatloaf

Lamb meatloaf stuffed with goat cheese, medallions of Indian inspired roast potato and
vegetables, mint cherry grainy mustard jus
\$19.99

West Coast Striploin

Grilled porcini dusted striploin, asparagus, lobster mashed potato, anchovy blue cheese butter,
pan jus
\$24.99

bistro