

Three Course Dinner Menu \$55/guest

APPETIZERS

Saanich Peninsula Pickled Beetroot & Blackberry Salad

goat cheese pistachio croquette, pickled mustard seeds aged balsamic vinaigrette, shaved radish mustard greens, pistachio crumb

Marina Smoked Salmon Chowder

potato, double smoked bacon, cream

MAINS

Grilled Prawns

gnocchi, kale, roasted squash, bacon lardons zucchini, roasted fall spiced squash puree toasted bread crumbs, lemon mascarpone

West Coast Catch seasonal fish

parsnip & bacon cream, duck fat roasted fingerlings charred brassica, kale, squash gremolata, pepitas

Grilled Steak

creamed spinach, duck fat roasted fingerlings roasted fall spiced squash purée mushroom red wine jus

DESSERTS

Butterscotch Crème Brûlée

espresso crémeux, white chocolate dust chocolate dipped shortbread

Ice Cream & Sorbet

anise white chocolate biscotti enquire with your server for today's selection

Hand Rolled Chocolate Truffle Plate

milk chocolate blackberry ginger bittersweet dark chocolate passionfruit citrus