

Three Course Dinner Menu \$45/guest

APPETIZERS

Saanich Organics Simple Salad

baked apple & honey dressing



Marina Smoked Salmon Chowder

baby red potato, double smoked bacon, fennel

MAINS

Falafel 'Tabouli Salad'

toasted quinoa 'Greek Salad', crispy chickpeas, whipped hummus
grilled broccolini, saffron dried apricot & fig chutney
pea shoot, cilantro salad

Grilled Prawns, Scallops & Crimini Pasta

Pomodoro & basil pesto, butter, herbs
pine nut herb crumb

Grilled Cache Creek Sirloin Steak

mustard spaetzle, back bacon, green onion, stilton, cream
woodland mushrooms, chopped broccoli, squash
red wine sauce, house mustard

DESSERTS

Hazelnut Éclair

cookie topped choux pastry, hazelnut cream
candied hazelnuts, caramel

Ice Cream & Sorbet

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

Hand Rolled Chocolate Truffle Plate

milk chocolate pecan, bittersweet dark chocolate,
feature truffle creation

Ocean Wise.



All seafood options on this menu are recommended by the
Vancouver Aquarium's Ocean Wise program as ocean-friendly.