

## Three Course Dinner Menu \$55/guest

### APPETIZERS

#### **'Shawarma' Spiced Grilled Humboldt Squid & Octopus**

grilled kale, crispy Moroccan chickpeas, toasted pistachios  
spiced raisin relish salad, silken hummus, saffron lemon purée, Moroccan salt

#### **Pickled Saanich Organics Baby Beet & Stilton Salad**

sesame oil roasted hazelnuts, fresh apple  
baked apple & honey dressing

#### **Marina Seafood Chowder**

baby red potato  
double smoked bacon & cream

### MAINS

#### **Falafel 'Tabouli Salad'**

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

#### **8oz Cache Creek Coulotte Steak**

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

#### **Vanilla Coriander Glazed Yarrow Meadows Duck Breast**

fresh turmeric carrot purée, brussel sprouts, roasted sunchoke  
shawarma roasted confit duck, caramelized apple relish, red wine jus

#### **Grilled Prawns, Scallops & Crimini Pasta**

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

### DESSERTS

#### **Ice Cream & Sorbet**

anise white chocolate biscotti

#### **Hazelnut Éclair**

cookie topped choux pastry, hazelnut cream  
candied hazelnuts, caramel

#### **Hand Rolled Chocolate Truffle Plate**

milk chocolate pecan  
bittersweet dark chocolate  
feature truffle creation