

Three Course Lunch Menu \$35/guest

APPETIZERS

Marina Seafood Chowder

baby red potato, double smoked bacon & cream

Saanich Organics Simple Salad

strawberry mint vinaigrette, blueberry creamed honey purée

MAINS

Falafel 'Tabouli Salad'

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

Lamb Curry

coconut curry braised lamb leg, brown basmati rice
raita, grilled naan bread
saffron dried apricot chutney

Pesto Grilled Prawn Pasta

Pomodoro, basil pesto, tomato ragout
grilled Portobello mushroom, sundried tomato pesto
pine nut & herb bread crumb

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