



Redefining

dining



Plated and Tasting Menus 2009



1st Course

pan seared scallops and prawns on a herb risotto cake
pan reduction

2nd Course

cornish hen roasted with olives and pearl onions
sundried tomato and basil gnocchi
asparagus fricassée

3rd Course

spiced apple cake
with vanilla sauce and rhubarb compote
\$40

Sit back, relax and enjoy the evening. Our chefs will do the rest.

1st Course

salad of wild greens, roasted garlic, chevre and prosciutto
raspberry cider dressing

2nd Course

olive crusted rack of lamb with basil mash
spring vegetable sauté
pan jus

3rd Course

roasted pears stuffed with pecan toffee cream
\$40

1st Course

salad of wild greens, roasted garlic, chevre and prosciutto
raspberry cider dressing

2nd Course

seared quails with wild mushrooms and sweet onions

3rd Course

rhubarb cherry sorbet

4th Course

olive crusted rack of lamb with basil mash
fall vegetable sauté
pan jus

5th Course

roasted pear tart, hazelnut brittle and vanilla ice cream
\$65

Sit back, relax and enjoy the evening. Our chefs will do the rest.

1st Course

vine tomato and apple soup with calvados cream

2nd Course

scallops, prawns & asparagus fricassée
preserved lemon dressing

3rd Course

mandarin apple sorbet

4th Course

roasted halibut with olives and pearl onion tapenade
oven dried tomato and basil gnocchi

5th Course

spiced apple cake
with vanilla sauce and rhubarb compote
\$65



Seafood Tasting Menu

diver caught seared scallops, fennel and tomato broth
spiced citrus salsa

smoked white fish, fingerling potatoes, celeriac
truffled apple dressing

Salt Spring steamed mussels
ginger pimiento butter

cranberry lemon sorbet

snow crab cakes with “celebration” greens
preserved lemon dressing

poached lobster tails
tarragon braised grape tomato gnocchi
cracked pepper beurre noisette

passion fruit parfait
summer berry tower

\$95



Forest and Fields Tasting Menu

vine tomato and apple soup with
applewood smoked cheddar brioche

balsamic wild and cultivated mushrooms,
hazelmere farms spinach
chevre asparagus crisp

roasted quails
fennel sweet potato risotto
cranberry onion relish

cherry rhubarb sorbet

all-day braised beef ribs
tomato leek ragout
red wine jus

smoked garlic crusted lamb rack
potatoes royal
cherry chardonnay reduction

balsamic strawberry terrine

\$95