

TASTE TEASERS

BLUEBERRY GOAT CHEESE SALAD "grieve road" pea shoots, candied pecans blueberry dressing	9.5
CROWN ISLE CAESAR SALAD crisp romaine, boiled "farmer ben's" eggs shaved italian parmesan balsamic reduction	8
DUNGENESS CRAB + SMOKED SALMON CAKES roasted red pepper aioli fennel + red onion salad	14
WILD VANCOUVER ISLAND MUSHROOM PUREE roast mushroom ravioli, parmesan tuille white truffle oil	10
CROWN ISLE ARCTIC SURF CLAM + SEAFOOD CHOWDER double smoked bacon, fresh local seafood	9
LOBSTER RAVIOLI + CARAMELIZED SCALLOPS basil pesto	14
BLACK CREEK BISON CARPACIO wild mushroom antipasto	15

RIVERS AND OCEANS

CEDAR PLANK TOQUART BAY HALIBUT 26
parmesan risotto cheesecake
apple wood smoked tomato sauce

BLUE WATERS WILD SOCKEYE + BRIE GRATIN 25
dungeness crab + crushed avocado salad
fresh citrus dressing

FARMS + FIELDS

GRILLED SALT SPRING ISLAND TOFU 19
herb spatzle, seasonal vegetables
smoked tomato sauce

STUFFED "COWICHAN BAY" CHICKEN BREAST 23
prosciutto + goat cheese farce
cranberry apple jam
herb spatzle

SKILLET ROASTED RACK OF LAMB HALF RACK 30
morello cherry demiglaze FULL RACK 42
scallop potato pie

GRILLED BLACK ANGUS RIBEYE 8OZ 24
red wine demiglaze 16OZ 38
scallop potato pie

GRILLED BLACK ANGUS TENDERLOIN 6OZ 30
red wine demiglaze
scallop potato pie

MENU ENHANCERS

prawn skewers	6
bay scallops	6
fresh whole live atlantic lobster 36 hour notice - minimum of 2 pieces	50
dungeness crab + brie gratin	9
wild bc mushroom sauté	4