



Feast \$35 Menu

Appetizers

Caesar Salad

romaine, shaved grana padano, crouton, bacon lardons

Organic Greens (GF)

local greens, crumbled blue cheese, pickled Saanich beets, cherry tomatoes, toasted walnuts, champagne dijon vinaigrette

Mains

Wild Salmon

oceanwise sockeye salmon, wild rice & smoky bacon risotto, local market vegetables, pomegranate vinaigrette

Wild Prawn Pasta

wild pacific prawns, heirloom tomatoes, basil, mozzarella di buffala, chili oil, light tomato sauce tossed with Garganelli pasta

Rockfish & Chips

one piece line caught rock cod, housemade tartar, fennel slaw

Desserts

{ for all menus }

Chocolate Raspberry Torte
raspberry coulis, bourbon anglaise & berries

New York Style Cheesecake
honey lemon New York style cheesecake with berry confiture & vanilla anglaise

Feast \$45 Menu

Appetizers

Clam Chowder (GF)

new england style with fresh clams, potato, leeks, bacon

Calamari

crispy line caught squid with chili aioli & fennel sesame slaw

Mains

Scallops & Prawns (GF)

seared digby scallops, wild pacific prawns, celeriac parsnip purée, edemame ragout, lemon butter, roasted corn & pancetta

Local Rock Cod

line caught crusted rock cod with wild Pacific prawns, provencal, herb fingerling potato lyonnaise

Beef Short Rib

braised CAB short rib, buttermilk potato purée, asparagus, red wine jus

Additions

fresh baked bread for the table \$2

upgrade to any appetizer for \$10

Add to any dish:

organic chicken	+ 7
wild sockeye	+10
wild prawns	+12
1/2 lb snow crab	+18
1/2 lb dungeness	+22
1/2 lb king crab	+28
atlantic scallops	+22
lobster tail	+22

Feast \$55 Menu

Appetizers

Crab Cakes

napa cabbage & fennel sesame slaw, chili aioli

Mussels

salt spring island mussels, local chorizo, heirloom tomatoes, dry vermouth, garlic rouille, grilled baguette

Mains

New York Steak (GF)

grilled 9oz NY Striploin, chive aligot potato, roasted wild mushrooms, wilted spinach, classic green peppercorn sauce

Snow Crab (GF)

Alaskan snow crab, drawn butter, lemon, herb roasted fingerling potatoes, local market vegetables

Tenderloin (GF)

grilled 6oz tenderloin, chive aligot potato, asparagus, red wine jus

House Special:

Blue Crab Platter for Two

mussels to start; choice of snow, king, or dungeness crab, served with sautéed wild prawns & scallops, two beef rib or 6oz tenderloin steaks, red wine jus, signature risotto, local seasonal vegetables

beef rib 145
tenderloin 155

(GF) = Gluten free * Not all ingredients are listed; please always notify your server of any food allergies*

Vancouver Island Health Authority advises:
"Consumption of raw or undercooked seafood, shellfish, meat, or eggs poses an increased risk of foodborne illness."