



Date Night Menu

Appetizers

~choice of 1 to share~

Mussels

Salt Spring Island mussels, dry Spanish chorizo, heirloom tomatoes, dry vermouth, garlic rouille, grilled baguette

Signature Crab Cakes

napa cabbage & fennel slaw, chili aioli

Mains

Sockeye Salmon

Oceanwise sockeye salmon, wild rice and smoky bacon risotto, local market vegetables, lemon beurre blanc

Farmhouse Chicken Breast

roasted 8oz free run chicken breast with chive aligot potato, red wine jus, and seasonal vegetables

Dessert

~choice of 1 to share~

New York Style Cheesecake

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

Chocolate Raspberry Torte

decadent Belgian chocolate cake, raspberry coulis, bourbon anglaise & fresh berries

Crème Brûlée

vanilla bergamot custard with fresh fruit