



Fine Dining

Experience an exquisite, leisurely dinner with superb views of Ganges Harbour. European-trained Chef Marcel Kauer offers regional gourmet cuisine, featuring flavourful Salt Spring Island lamb, fresh seafood, herbs and produce from our gardens.

You are welcome to stroll the grounds before you dine.

For a special occasion or romantic dinner, choose the Manor Dining Room with harbour views through leaded glass windows, or the glass-enclosed Verandah with harbour and garden views. Smart Casual Dress is requested in all dining rooms.

Three or four course menus are available nightly. There is single seating spring and fall with two seatings during the summer. Reservations are required. Three course lunches are available for a minimum of four guests with twenty-four hours notice.



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Reservations required

AAA Four Diamond Award | Forbes Four Star Award | Zagat Rated

Sample Menu Items

Appetizers

Local Dungeness crab cake, celeriac and arugula salad, wasabi aioli

Crispy duck confit, parsnip purée, port wine reduction

Grilled local deep sea scallops, sweet pepper risotto and Tobiko

Soups & Salads

Organic lamb's lettuce, David Wood's goat cheese, croutons,
parsley vinaigrette

Garden leek and pear bisque, parsley cream

Dungeness crab and armagnac bisque, crème fraîche

Your Choice of Entree

Roasted loin of Salt Spring Island lamb, caramelized shallot
potato purée, wilted Swiss chard, thyme reduction

Peppered venison tenderloin, sage polenta, braised red cabbage
and blackberry port jus

Herb crusted Pacific halibut, wild mushroom and parmesan risotto,
vermouth beurre blanc

Desserts

Hot Belgian dark chocolate soufflee, raspberry crème Anglaise

Local artisan cheese plate, dried apricot and hazelnut crisps

Orchard apple and cranraison tart tatin, bourbon ice cream

