

Appetizers

Soup Du Jour \$12

Artisan Garden Greens, Parsley Vinaigrette : Half \$10 Full \$16

1 dz. Escargot, Garlic Herb Butter, Baguette \$20

Smoked Sooke Trout, Savoy Cabbage, Caper Berries \$22

Oven Roasted Red Peppers, Bocconcini, Balsamic Syrup \$18

Warm Caramelized Onion & Blue Cheese Tart, Arugula, Cherry Tomatoes \$18

Mains

Grilled New York Steak, Roasted New Potatoes, Pinot Noir Reduction \$42

Hastings House Schnitzel, Sunnyhill Farm Egg Spätzle, Wild Mushrooms \$38

Peppered Porkchop, Parmesan Polenta, Calvados Apples \$40

Sautéed Red Prawns, Garden Greens, Pickled Cucumber Spaghetti \$36

Ricotta, Kale, Red Pepper Cannelloni, Tomato Sauce, Garlic Bread \$36

Traditional Shepherds Pie, Small Artisan Mixed Salad \$38

Northern Divine Caviar

12 gr. \$85 30 gr. \$190 50 gr. \$320

Assorted Bread Basket, Herb Butter \$10

Dessert

White Chocolate and Vanilla Bean Crème Brûlée, Fresh Berries \$16

Trio of Hastings House Sorbet \$14

Dark Belgian Chocolate Pâté, Fresh Berries \$16

Local & International Artisan Cheese, West Coast Crackers \$26