



The Bistro

Appetizers

Potage Du Jour \$12

Oven Baked Onion & Gruyere Cheese Soup \$15

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

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

Apple Wood Smoked Trout, Marinated Baby Bok Choy, Crostini's \$23



Mains

Grilled New York Steak, Roasted New Potatoes, Pinot Noir Reduction \$43

Pork Tenderloin Schnitzel, Sunnyhill Farm Spätzle, Wild Mushroom \$40

Peppered Pork Chop, Parmesan Polenta, Calvados Apples \$40

Sautéed Red Prawns, Artisan Greens & Winter Kale, Potato Hay \$37

Hastings House Shepherds Pie, Garden Greens Half \$20 Full \$38

Artichoke, Mascarpone & Spinach Raviolis, Tomato Puree, Basil Pesto \$36

Assorted Bread Basket, Herb Butter \$10



Dessert

White Chocolate Crème Brûlée, Fresh Berries \$16

Trio of Hastings House Sorbet \$14

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