

APPETIZERS

We use the freshest ingredients from our abundant gardens and local island farmers.

- Soup du Jour **13.50**
Please ask your server about our Daily Soup Feature!
- French-Style Onion Soup **15.50**
Topped with Swiss Gruyere Cheese
- Hastings House Garden Greens **12** **15**
Dressed with House-Made Parsley Vinaigrette, Small or Large
- Belgian Endive, Blue Cheese & Roasted **17.50**
Pecan Salad
- Lemon Scented Local Goat Cheese **18.50**
With Baby Beets and Sweet Bell Peppers, Basil Vinaigrette
- Chicken Liver & Armagnac Mousse **20**
With Pickled Gherkins, Onion Marmalade & Crostinis
- House Smoked Trout **19.50**
Accompanied by Savoy Cabbage & Caperberries
- Spicy Avocado Prawns & Scallops **24**
With Toasted Sesame Asian Slaw
- Salt Spring Island Lamb Meatballs **17.50**
Smothered with Tomato Purée & Basil Pesto
- Escargot, One Dozen **19.50**
Paprika Garlic Herb Butter, Reggiano & Baguette
- 6 Oysters in Half Shell **24**
Dark Rye Bread

BREAD

- Assorted Bread Basket with Herb Butter **12.50**

NORTHERN DIVINE CAVIAR

- 1l, 30, or 50 grams **80** **180** **320**

VEGETARIAN ENTRÉES

We are proud that our on-site produce is non-GMO and grown in accordance with organic farming standards.

- House-Smoked Tofu **40**
Quinoa & Stuffed Button Mushrooms
- Bocconcini, Feta Cheese & Artichoke Ravioli **40**
Roma Tomato Sauce

ENTRÉES

- Shepherds Pie **22** **42**
Made with Salt Spring Island Lamb, accompanied by a side of Artisan Garden Greens, Small or Large
- Oven Roasted Free-Range Chicken Breast **43**
With Sweet Potato Purée & Garlic Red Pepper Sauce
- Herb Crusted Pacific Halibut **45**
Atop Chef's Creamy Parmesan Polenta dressed with Basil Pesto
- Breaded Pork Tenderloin Schnitzel **43**
Sunny Hill Farm Egg Spätzle & Wild Mushroom Sauce
- "Triple A" Alberta Beef Tenderloin **47**
With Caramelized Onions, Pinot Noir Reduction and Nugget Potatoes
- Pacific Fishcakes **40**
On Traditional Caesar Salad, Lemon Caper Aioli

DESSERTS

- White Chocolate Crème Brûlée **17**
- Trio of House-Made Sorbet **17**
Topped with Fresh Berries
- Affogato **17**
- Dark Belgian Chocolate Pâté **18**
Caramel Sauce, Chantilly Cream
- Local & International Cheese Plate **26**
Served with Artisan Crisps