

# MOTHER'S DAY

🌿 A La Carte - Take-Out 🌿

Welcome to a gourmet culinary experience at Hastings House in celebration of Mothers.

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

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

## APPETIZERS

Soup du Jour . . . . .	13.50
Please ask your server about our Daily Soup Feature!	
Hastings House Garden Greens . . . . .	12 15
Dressed with House-Made Parsley Vinaigrette, Small or Large	
House Smoked Trout . . . . .	19.50
Accompanied by Savoy Cabbage & Caperberries	
Spicy Avocado Prawns . . . . .	24
With Toasted Sesame Asian Slaw	

## BREAD

Assorted Bread Basket with Herb Butter . . . . .	12.50
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## ENTRÉES

Shepherds Pie . . . . .	22 42
Made with Salt Spring Island Lamb, accompanied by a side of Artisan Garden Greens, Small or Large	
"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

Local & International Cheese Plate . . . . .	26
Served with Artisan Crisps	
Trio of House-Made Sorbet . . . . .	17
Topped with Fresh Berries	