



NORTHERN DIVINE CAVIAR

12, 30, 50 grams 110 250 380

APPETIZERS

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

Assortment of House Baked Bread 12.75 Herb Butter	House-Smoked Trout 26 Onion Marmalade, Capers & Crostinis.
Soup du Jour 16 Please ask your server about our Daily Soup Feature!	Spicy Avocado Prawns 27.50 Toasted Sesame Asian Slaw. Gluten-Free Option available
Caramelized Onion Soup 19.50 Swiss Gruyère Crouton	Escargot, One Dozen 23.50 Garlic Herb Butter, Reggiano & Baguette. Gluten-Free option available
Artisan Greens 18.50 House-made Vinaigrette	Oysters, Each (minimum of 4 per order) 6 Served with Mignonette & Cocktail Sauce
Belgian Endive, Blue Cheese & Roasted Pecan Salad Balsamic Syrup 24.50	Marinated Smoked Duck Breast 27.5 New Potatoes and Prosciutto, Orange, Raspberry Vinaigrette
Beet & Local Goat Cheese Salad 25 Extra Virgin Olive Oil	

ENTRÉES

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

Hastings House Shepherd's Pie 49 Made with Salt Spring Island Lamb	Grilled Beef Tenderloin Medallion 76 With Swiss Gruyere Potatoes & Green Peppercorn Jus
Oven Baked Local Sablefish 56 Creamy Parmesan Polenta and Ginger, Soy Emulsion	Pan-Seared Nova Scotia Deep Sea Scallops 58 Glass Noodle Salad, Rice Vinegar Vinaigrette
Breaded Pork Tenderloin Schnitzel 54 Local Farm Egg Spätzle & Wild Mushroom Sauce	Cassoulet with Crispy Duck Leg Confit 55 Baby Bok Choy, Gremolata

VEGETARIAN ENTRÉES

🍷 Wild Mushroom & Ricotta Cannelloni 45 With Pesto Cream Sauce	
🍷 Roasted Sweet Pepper and Smoked Tofu Risotto 55 Black truffles and Parmigiano Reggiano	