

Chef's Tasting Menu

Smoked Salmon Lox

onion marmelade, flax seed oil



Hastings House Clam Chowder

(clams, mussels, salmon, red snapper, baby shrimp)

or

Artisan Greens and Herbs

balsamic syrup



Pan-Seared Duck Breast

roasted nugget potatoes, green peppercorn jus

or

Sautéed Wild-Caught Prawns & Digby Scallops

parmesan polenta, sweet soy emulsion

or

Wild Mushroom Risotto

with local smoked tofu, grilled vegetables, sweet soya emulsion



Dark Belgian Chocolate Lava Cake

caramel sauce, fresh berries

or

Salt Spring Island Cheese Plate

zucchini relish, raincoast crisps

or

Trio of House-made Sorbets

fresh berries

\$145 per person