



CAVIAR

Northern Divine White Sturgeon . . . 12g, 30g, 50g	110	250	380
Signature Reserve Persian Beluga Sturgeon . . . 30g, 50g	450	700	
Classic Amur Royal Kaluga Sturgeon, Kaluga Queen . . . 30g		220	
Classic Osietra Sturgeon, Kaluga Queen . . . 30g, 50g	380	450	
Imperial Beluga Sturgeon . . . 10g, 30g, 50g	160	450	520
Classic Osietra Sturgeon . . . 10g, 30g, 50g	95	320	450
Imperial Sevruga Sturgeon . . . 10g, 30g, 50g	95	320	450
Deluxe White Sturgeon . . . 30g			135

APPETIZERS

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

Soup du Jour	16	House-Smoked Trout	26
Please ask your server about our Daily Soup Feature!		Onion Marmalade, Caperberries & Crostinis.	
Caesar Salad	25.00	Spicy Avocado Prawns	27.50
House-made Croutons, Parmesan Reggiano		Toasted Sesame Asian Slaw.	
Artisan Greens	18.50	Escargot, One Dozen	23.50
House-made Vinaigrette		Garlic Herb Butter, Reggiano & Baguette. Gluten-Free option available	
Belgian Endive, Blue Cheese & Roasted . . .	24.50	Oysters, Each (minimum of 4 per order)	6
Pecan Salad with Balsamic Syrup		Served with Mignonette & Cocktail Sauce	
Beet & Local Goat Cheese Salad	25	Marinated Smoked Duck Breast	27.5
Extra Virgin Olive Oil		New Potatoes and Prosciutto, Raspberry Vinaigrette	

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	Grilled Beef Tenderloin Medallion	76
Made with Salt Spring Island Lamb		With Swiss Gruyere Potatoes & Green Peppercorn Jus	
Oven Baked Local Sablefish	56	Pan-Seared Nova Scotia Deep Sea Scallops . . .	58
Creamy Parmesan Polenta and Ginger, Soy Emulsion		Glass Noodle Salad, Rice Vinegar Vinaigrette	
Breaded Veal Striploin Schnitzel	75	Braised Lentils with Crispy Duck Leg Confit . .	55
Local Farm Egg Spätzle & Wild Mushroom Sauce			



VEGETARIAN ENTRÉES

Black Truffle Risotto	45
With Smoked Tofu	
Wild Mushroom, Bocconcini & Ricotta Ravioli	45
With House-Made Tomato Puree	

DESSERTS

Trio of House-Made Sorbet	19
Fresh Berries	
Affogato	19
Add Baileys or Grand Marnier	25
Almond Panna Cotta	18
Strawberry Rhubarb Compote, Florentina	
Artisan Cheese Plate	26
Served with Artisan Crisps & Fruit Compote	
Dark Chocolate Belgian Pâté	24
Fresh Berries, Caramel Sauce & Chantilly Cream	