

First Offerings

Toscans Caesar Salad

Romaine lettuce, house made Caesar dressing, shaved parmesan, capers, croutons, lemon wedge

Or

Roasted Beets and Goat Cheese

Toasted pistachios, cilantro, cassis and purple beet puree and orange ginger beet sauce

Or

Warm Medjool Dates

Stuffed with pancetta & Little Qualicum's Blue Claire, toasted almonds, balsamic reduction

Or

Local Rabbit Terrine

Pirate's Pond Farms Rabbit, candied pecans, pickled cherries, pea shoots, cherry gastrique, pickled mustard seeds

Entree Choices

Vegetarian Basil Pesto Fettuccine

Sun-dried tomato, Kalamata olives, sautéed vegetables and spinach tossed in a basil pesto cream sauce with our homemade fettuccine noodles and then topped with Little Qualicum's feta cheese and fresh basil

Or

Tannadice Farm's Pork & Spaghetti Puttanesca

Local slow cooked pork, olives, capers and garlic tossed in pomodoro sauce then served on house made spaghetti noodles

Or

Island Farm's Chicken Fettuccine Alfredo

Vancouver Island Farmhouse chicken tossed with home-made fettuccine noodles in an artisan cheese & herb cream sauce

Or

Sausage & Prawn Penne

Home-made Italian sausage and wild caught prawns tossed with chipotle penne noodles in a spicy arrabiata sauce and topped with Grana Padano cheese and fresh basil

Sweet Finish

White Chocolate, Ginger & Lemongrass Crème Brulee

Or

Dark Chocolate Espresso Mousse

\$35/person taxes and gratuity not included

