

## ***First Offerings***

### **Roasted Beets and Goat Cheese**

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

Or

### **Little Qualicum Cheese Works Bruschetta**

Fresh Island cheese, tomatoes, basil and tapenade on Grain's Bakery Crostinis

Or

### **Steamed Salt Spring Island Mussels & Cortes Island Clams**

white wine, garlic and herb blush sauce

Or

### **Local Rabbit Terrine**

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

## ***Entree Choices***

### **Prosciutto Wrapped Albacore Tuna**

Seared medium-rare tuna loin served with gnocchi, sautéed spinach, peperonata, fig sauce, romesco and lemon balsamic

Or

### **Vancouver Island Farmhouse Chicken Supreme**

Local charbroiled chicken breast, vegetable risotto, candied pecans, pickled blueberries

Or

### **Tannadice Farm's Pork Two Ways**

Local charbroiled pork loin and crispy skin pork confit served on spaetzle with braised cabbage, kale, cranberry pear coulis, Eatmore's micro greens and a mushroom & pancetta sauce

Or

### **Charbroiled 9oz Beef Striploin**

Served on a bed of fettuccine alfredo with vegetables and topped with a mushroom & pancetta sauce

## ***Sweet Finish***

### **White Chocolate, Ginger & Lemongrass Crème Brulee**

Or

### **Dark Chocolate Espresso Mousse**

***\$45/person taxes and gratuity not included***

