

Family Style

\$55 per person

Warm True Grain Baguettes

Tatlo Road Farm Greens

preserved eggplant, crispy shallots, pickled radish
nasturtium and sorrel vinaigrette

Lebanese Fattoush

crispy fried house flatbread, cherry tomatoes
cucumbers, green garlic and black lime vinaigrette

This Season's Offerings

Cowichan and Island grown vegetables marinated in
Salt Spring island vinegar, garlic, herbs and olive oil

Roasted Cowichan Potatoes

funky aioli, chives

Ling Cod

smoked tomato butter, charred red onions and fennel

Wildflower and Herb Roasted Island Chicken

marinated budding brassicas, sorrel and dijon cream

White Chocolate and Basil Mousse

hazelnut sponge, strawberries, creme fraiche chantilly



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House Baked Sourdough
preserved eggplant and pinot noir vinaigrette dip

Heirloom Lettuce Salad
pickled icicle radish, fromage frais
tomato and garden thyme vinaigrette, crispy quinoa

Beet, Arugula and Hazelnut Salad
sesame and sunflower brittle, hakurei turnips
maple and sherry vinaigrette

This Season's Offerings
Cowichan and Island grown vegetables marinated in
Salt Spring island vinegar, garlic, herbs and olive oil

Roasted Cowichan Warba Potatoes
island cheese curds, charred alliums and fresh herbs

Pan Seared Wild Salmon
groundcherry and preserved pepper salsa

Sous Vide Baron of Beef
roasted tomatillos, marinated cherry tomatoes
chimichurri

Island Honey and Ricotta Tart
orange marmalade, matcha chantilly
lilac infused honey

