

Plated

\$80 per person

1st

Heirloom Lettuces
sourdough focaccia croutons, guanciale
preserved lemon dressing, shaved alpine cheddar

2nd

Oxtail Agnolotti
radish top and scape pesto
marinated peppers, sage brown butter

3rd

Butter Basted Ling Cod
tomato and barley risotto, saltspring mussels
marinated eggplant, smoked cream

OR

Sous Vide Cowichan Beef
fingerling fondants, preserved tomatoes
marinated seasonal vegetables, roasted plum reduction

4th

Almond and Fig Tart
candied hazelnut crust, whipped creme fraiche
Papadopoulos olive oil, wildflower honey

