

## Family-Style \$60 per guest

**Heritage Grain Sourdough (DFO)**  
preserved citrus, garlic and herb dip

**Tatlo Rd. Farm Greens (GF,V)**  
sweet and salty pumpkin seeds, blueberries in syrup,  
tayeberry vinaigrette, sprouted buckwheat

**Heirloom Tomato Salad (GF)**  
whipped ricotta , sweet onions, cucumbers  
chardonnay and oregano vinaigrette

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

**Roasted Cowichan Potatoes (GF,DF)**  
schmaltz aioli

**Honey Roasted Brass Bell Farm Chicken (GF)**  
presented with sorrel and Dijon cream

**Pan Roasted Ling Cod (GF)**  
marinated bartoli beans and silver rill corn, smoked tomato butter

**Seasonal Pavlova (GF,VO)**  
cascade berry curd, stewed berries and fresh fruit



## Family-Style \$70 per guest

### **Hearth Fired Organic Wholegrain Bread (V)**

pinot noir vinegar and Spanish olive oil

### **Crisp Romaine and Chicory Salad**

parmesan, pork cracklings, sourdough croutons  
preserved citrus and herb dressing

### **Peninsula Melon Salad (GF,V)**

cucumbers, preserved jalapeno, fresh mint  
Charm d'ile and basil vinaigrette

### **This Season's Offerings (GF,V)**

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

### **Roasted Cowichan Potatoes and Chanterelles (GF,DF)**

rosemary and garlic roasted, funky aioli

### **Forty-Eight Hour Island Beef (GF)**

plum and red wine reduction  
charred alliums and peppers

### **Pan Seared Salmon (GF)**

herbed crème fraiche and marinated summer squash and beets

### **Apple Tart**

Frangipane, shortcrust, apple cider caramel

