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

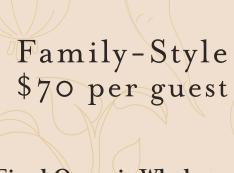
Pan Roasted Ling Cod (GF)

marinated bartoli beans and silver rill corn, smoked tomato butter

Seasonal Pavlova (GF, VO)

cascade berry curd, stewed berries and fresh fruit





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

