



\$40 THREE COURSE DINE AROUND MENU JANUARY 14 - FEBRUARY 7, 2021

FIRST COURSE

Pair with Philip's Analogue 78 Kolsch, Local Craft beer (14oz) + \$7

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GF Small Artisan Greens, Fennel and Orange Salad

Roasted pumpkin seeds, goat cheese, red wine vinaigrette

or

Cup of Seafood Chowder

Creamy seafood, clam, smoked bacon and leek chowder with diced vegetables

SECOND COURSE

Pair with Bartier Bros Rosé, BC VQA (5oz) + \$12

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Finn's Seafood Linguini

Local Salt Spring Island mussels, clams, prawns, spinach,
cream, lemon, garlic & parmesan

or

GF Pan Roasted Vancouver Island Rock Fish

Fresh pesto risotto, arugula, grape tomatoes & vin-cotto

or

Pan Roasted Chicken Breast

Herb gnocchi, sweet corn, kale, bacon, smoked onion & maple puree

THIRD COURSE

Pair with Gray Monk Riesling, BC VQA (5oz) + \$11

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White Coffee Panna Cotta, Espresso Gelée, Caramel, Crispy Tuille

or

Classic Lemon Tart, Toasted Meringue



SCAN ME