



CANAPE MENU

(minimum two dozen per selection)

LAMB MEATBALLS \$36/dozen
Moroccan spices, tomato, mint, manchego

PROSCIUTTO & MELONE \$25/dozen
Balsamic caviar, cold pressed canola oil

SALAMI & FORMAGGI \$150/\$300
Local and imported selection of meats and cheeses,
working culture bread

SALMON GRAVLAX \$36/dozen
Dill cream cheese, pickled onion, fried caper,
working culture bread

VEGAN (CARROT) LOX \$30/dozen
Cashew cream cheese, pickled onion,
fried caper, working culture sourdough

CRISPY DUCK WINGS \$36/dozen
'Nduja hot sauce, Fraser Valley duck wings

BRUSCHETTA \$25/dozen
Garlic and herb marinated tomatoes,
parmesan cheese.

BEETROOT TARTARE \$24/dozen
House potato chip

LOCAL OYSTERS \$40/dozen
Mignonette, pearls

DUNGENESS CRAB CAKES \$36/dozen
Remoulade, pickled sea asparagus

BUCKWHEAT PIEROGIES \$24/dozen
Farmers cheese, maple, chili, sour cream,
pea shoots

GRILLED PRAWNS \$40/dozen
Lemon garlic butter

SMOKED SALMON DEVILED E. \$24/dozen

FRIED CHICKEN SLIDERS \$48/dozen
'nduja hot sauce, smoked gorgonzola mayo,
butter leaf

FRIED MUSHROOM SLIDERS \$39/dozen
Oyster mushrooms, ajo blanco, leek

ROOT VEGETABLE ARANCINI \$27/dozen
Comox brie, huckleberry relish

DESSERT

SEA SALT & PISTACHIO BROWNIE \$20/dozen

CHOCOLATE CHIP COOKIES \$18/dozen



3-COURSE LUNCH MENU

\$59/PERSON

FIRST COURSE - CHOOSE 2

Seasonal Greens and Market Vegetables w/ red balsamic vinaigrette

Brutus salad - romaine, anchovy garlic dressing, lemon, grana padano, soft boiled egg

Kale and Chickpea Salad - roasted grapes, carrot, scallion, toasted sunflower seed, sunflower butter dressing

Mushroom Chowder - Lobster mushrooms, cream, vegetables.

Roasted Tomato Basil Soup

Chef's Choice Seasonal Vegetable soup

SECOND COURSE - CHOOSE 3

Grilled cheese w/ sliced apple, grainy mustard.

Roast Beef Sandwich w/ basil mayo, roasted garlic jus, smoked cheddar cheese, fried onion

Fried Chicken Sandwich w/ 'nduja hot sauce and smoked gorgonzola crema

Reuben Sandwich w/ house pastrami, swiss cheese, grainy mustard and turni kraut

Vegan Reuben Sandwich w/ house beet pastrami, cashew cheese, grainy mustard

BLT w/ basil mayo on Working Culture bread

Chicken Club Sandwich

Hand Rolled Pasta w/ Fraser Valley duck ragu. salal berry, parmigiano

Sooke River Oyster Mushroom Risotto

Buckwheat and farmhouse cheese Pierogi

Hand Rolled Ricotta Gnocci w/ tomato sugo, fior di latte and basil

Bucatini Alla "Vongole" w/ pink swimming scallops, garlic, parsley, chili, white wine, lemon, butter

THIRD COURSE - CHOOSE 1

Assorted House made Pastries

Seasonal Fruit pie (+\$5 per person)

Chocolate Olive Oil Cake (+\$5 per person)

Tiramisu

Mascarpone Cheese Cake w/ Berry Compote

Vanilla Bean Creme Brule



3-COURSE DINNER MENU

\$99/PERSON

FIRST COURSE - CHOOSE 2

Pink Swimming Scallops w/ garlic, tomato, chili, white wine, lemon, working culture bread

Brutus Salad w/ romaine, anchovy and garlic dressing, lemon, parmigiano, soft boiled egg

Market Greens and Seasonal Vegetables Salad

Kale and Chickpea Salad w/ roasted grapes, carrot, scallion, toasted sunflower seed, sunflower butter dressing

Mushroom Chowder w/ Lobster mushrooms, cream, vegetables.

Roasted Tomato Basil Soup

Chef's Choice Seasonal Vegetable Soup

Hand Rolled Ricotta Gnocchi w/ tomato sugo, fior di latte and basil (+\$5 per person)

Hand Rolled Tagliatelle w/ Sooke River oyster mushrooms, shallots, parsley, marsala, parmigiano (+\$7 per person)

Bucatini Alla "Vongole" w/ pink swimming scallops, garlic, parsley, chili, white wine, lemon, butter (+\$7 per person)

SECOND COURSE - CHOOSE 3

Pan Roasted Sablefish Filet w/ salal berry glaze, saffron and crab risotto cake, lemon and herb beurre blanc

Za'atar Fried Chicken w/ ajo blanco, melted leeks, roasted and pickled grapes

Red Wine Braised Beef w/ pommes puree, creamed kale

Lagna Bolonese w/ northern italian meat sauce, bechamel, parmigiano

Canneloni w/ baked pasta tubes filled with spinach and ricotta, tomato sugo, provolone fondue

Skeena River Sockeye Salmon w/ root vegetable pave, pickled huckleberry relish, dill mascarpone

Almond Crusted Halibut w/ romesco, mojo verde, wrinkled potatoes (+\$9 per person)

Mustard and Herb Crusted Rack of Lamb w/ roasted garlic jus, pommes puree, creamed kale (+\$12 per person)

Fraser Valley Duck Breast w/ salal berry, toasted farro, friedburssels sprouts (+\$8 per person)

THIRD COURSE - CHOOSE 1

Seasonal Fruit pie

Chocolate Olive Oil Cake

Tiramisu

Mascarpone Cheese Cake w/ Berry Compote

Vanilla Bean Creme Brule