

À LA CARTE

APPETIZERS

SEARED SEA SCALLOPS char siu pork belly, tsu yu dashi broth	21
SMOKED SABLEFISH - GF, BH apple, fennel, young greens, tamarind date compote	19
AHI POKE - GF, BH yellowfin tuna, avocado crema, taro root chips, macadamia nuts	16
LITTLE GEM CAESAR Baby romaine, zucchini ribbons, white anchovy, garlic dressing, shaved parmesan, bacon, crouton	15
ROAST BEETS - GF, V, BH pistachio, young greens, balsamic, tofu garlic dressing	15
SAANICH GREENS - GF, V, BH dried cranberry, toasted almonds, white balsamic vinaigrette	14
CHILLED PEA AND COCONUT SOUP - GF, V, BH lemongrass, cilantro, turmeric emulsion	12

MAIN COURSE

CHARBROILED ANGUS BEEF - GF market vegetables, roast new potatoes, red wine jus 8oz. NY Strip/6oz. Filet Mignon	39/49
WOODGATE FARM FREE RANGE CHICKEN BREAST potato gratin, asparagus, shallot cream	32
POTATO GNOCCHI braised beef short rib, morel mushrooms, asparagus	32
PAN ROAST LINGCOD - GF beluga lentils, chorizo, pickled mushrooms	29
SEAFOOD SPAGHETTI prawns, clams, mussels, tomato, garlic, white wine	29
SPAGHETTI CARBONARA bacon, black pepper, egg yolk, parmesan, broccolini	25
FLAX AND CHICKPEA FALAFEL - GF, V carrot harissa, shimeji mushrooms, daikon	24

*Consuming raw or undercooked foods may increase your risk of foodborne illness.
Menu is subject to change based on availability of ingredients. 21 June 2019*

CHEF'S MENU

amuse bouche

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Woodgate Farm chicken liver mousse
toasted brioche, fig onion jam, Saanich greens

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wild Alaskan Sockeye salmon, miso grilled
roast sweet potato, calamansi beurre blanc

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chocolate hazelnut tart

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mignardises

\$55

Proudly partnered with local farmers and producers including The Whole Beast, Woodgate Farm, Saanich Organics, Tree Island Yogurt, The Very Good Butcher, Oak Bay Seafood and Island Farmhouse Poultry.

*GF Prepared without the addition of ingredients containing gluten,
V Vegetarian Dish, BH Boathouse Spa inspired Cuisine.*

To create an intimate dining experience for all our guests we ask that you refrain from using your cell phone in our Dining Room.

 **ocean wise.** ALL SEAFOOD ITEMS ARE A SUSTAINABLE CHOICE

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