APPETIZERS

CHARCUTERIE & CHEESE
house pate, chicken liver mousse, Whole Beast salami and coppa, Canadian cheese and fig jam

AHI POKE - W
yellowfin tuna, avocado crema, taro root chips and toasted macadamia nuts

CHOWDER - GF
bacon, new potatoes, fresh seafood and house baked focaccia

LITTLE GEM CAESAR
baby romaine, zucchini ribbons, white anchovy, garlic dressing, shaved parmesan, bacon and crouton

ROAST BEETS - GF, W
pistachio, young greens, balsamic and tofu garlic dressing

WINTER GREENS - GF, W
dried cranberry, toasted almonds and white balsamic vinaigrette

FEATURE SOUP
house-baked focaccia

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, W wellness 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.
MAIN COURSE

SMOKED SALMON BENEDICT 21
smoked wild Pacific sockeye salmon, poached eggs, hollandaise sauce and new potatoes

CLASSIC EGGS BENEDICT 19
sliced back bacon, poached eggs, hollandaise sauce and new potatoes

SEAFOOD SPAGHETTI 29
sautéed prawns, clams, mussels, tomato, garlic and white wine

SPAGHETTI CARBONARA 25
bacon, black pepper, egg yolk, parmesan and broccolini

MUSSELS MARINIÈRE - GF 24
shallot, garlic, white wine and herbs

ROAST VEGETABLE & CHICK PEA BOWL - GF 24
toasted almonds, snap pea crisps, wildflower honey and tahini dressing

COBB SALAD - GF 21
bacon, tomato, avocado, cucumber, red onion, blue cheese, boiled egg, white balsamic vinaigrette

QUICHE 18
Chef’s weekly creation, green salad

FRENCH TOAST 16
house made brioche, caramelized banana, crushed pecans and maple syrup

Consuming raw or undercooked foods may increase your risk of foodborne illness.
Menu is subject to change based on availability of ingredients. 04 November 2019

ocean wise. ALL SEAFOOD ITEMS ARE A SUSTAINABLE CHOICE
## DESSERT

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>PEAR AND RICOTTA CAKE</td>
<td>12</td>
</tr>
<tr>
<td>vanilla bean gelato</td>
<td></td>
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<tr>
<td>DARK CHOCOLATE CHEESECAKE - GF</td>
<td>12</td>
</tr>
<tr>
<td>milk chocolate mousse and raspberry sauce</td>
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<tr>
<td>VANILLA CRÈME BRULEE</td>
<td>12</td>
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<tr>
<td>lemon, white chocolate and almond cookie and fresh berries</td>
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<tr>
<td>LEMON COCONUT TART - GF</td>
<td>12</td>
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<tr>
<td>maple candied almonds and strawberry sauce</td>
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<tr>
<td>ICE CREAM &amp; SORBET - GF</td>
<td>12</td>
</tr>
<tr>
<td>chef’s daily selection with fresh berries</td>
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<tr>
<td>FRENCH MACARON</td>
<td>8</td>
</tr>
<tr>
<td>two pieces from chef’s daily selection</td>
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</tbody>
</table>

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