

DINNER

CHEF'S FESTIVE FEATURES

Enjoy one of Chef's featured festive dishes this holiday season. Choose to indulge in all three features as a 4-course dinner with a featured amuse for \$69 or with pairings \$109.

ROASTED CAULIFLOWER SOUP / *chestnut oil, fermier, salsify* 14

CEDAR CREEK CHARDONNAY, KELOWNA, BRITISH COLUMBIA, CANADA, 2016

FRASER VALLEY CORNISH HEN / *pea flower parsnip purée, birch syrup roasted squash, red currant jus* 39

CEDAR CREEK MERLOT, KELOWNA, BRITISH COLUMBIA, CANADA, 2015

CRANBERRY EGGNOG CHEESECAKE / *mandarin anise sorbet, raspberry coulis, candied pecan* 15

FORT BERENS LATE HARVEST RIESLING, LILLOOET, BRITISH COLUMBIA, CANADA, 2017

PECKISH

SEAFOOD CHARCUTERIE / *salmon jerky, albacore tuna, octopus bacon, candied sablefish, smoked mussels* 42

FARRO & FLAX BREAD / *empress honey whipped butter, salt spring seasonal salt* 8

PACIFIC NORTHWEST OYSTERS* / *silver rill farms red currant mignonette, lemon*

6 PCS | 22 12 PCS | 40

TUCK IN

NATURAL PASTURES BURRATA / *fried brussels sprouts, smoked bacon, spaghetti squash, lingonberry mostarda* 20

SEARED SCALLOPS & WILD BOAR / *pickled mustard seeds, red cabbage purée, crispy salsify* 25

RED OAK & FRISEE SALAD / *roasted carrots, blood orange & hazelnut vinaigrette* 14

SAANICHTON BABY BEET SALAD / *pistachio moss, whipped salt spring island goat cheese* 18

PACIFIC OCTOPUS CARPACCIO / *meyer lemon, arugula, basil oil* 18

SALISH SEA GEODUCK CEVICHE / *side stripe prawns, corn nuts, red shiso* 24

CHICKEN LIVER PARFAIT / *pumpkin seed granola, pickled local vegetables, island grain crostini* 18

EMPRESS HONEY ROASTED PARSNIP SOUP / *sea kelp pesto, thyme & parmesan croutons* 14



partnering with Saanich Organics; together we offer sustainable food options,

and reduce food waste by utilizing products which are fresh but less 'visually perfect'.

MAIN

SUNGOLD LAMB / *roasted rack, braised neck, sautéed kale, toasted chickpeas* 46

YARROW MEADOWS DUCK LEG CONFIT / *carrot fresno purée, red fife berries, red currant jus* 38

SALISH SEA SPRING SALMON / *sea kelp spätzle, red cabbage purée, brussel sprouts* 34

GINDARA SABLEFISH / *sprouted red quinoa, escarole, bacon emulsion* 37

COWICHAN VALLEY BISON SHORT RIB / *blue corn grits, charred cipollini onions, roasted carrots* 38

CHICKPEA POLENTA / *fermented beets, sweet potato, toasted almonds, romesco* 30

MARECHAL FOCH BRAISED PORK HOCK / *hand cut tagliatelle, confit garlic, cabbage, sea kelp pesto* 47

CHARGRILLED CANADIAN BEEF / *sautéed seasonal mushrooms, compressed potato, red wine jus*

STERLING SILVER BEEF TENDERLOIN / *7 oz* 49

ASPEN RIDGE RIB EYE / *12 oz* 48

SOMMELIER SELECTION

ALOIS LAGEDER PINOT GRIGIO, TRENTINO-ALTA-ADIGE, ITALY, 2015 94

This is not your average Pinot Grigio from Italy! The Alois Lageder estate was founded almost 200 hundred years ago, and the sixth generation of the Lageder family are making some of the most talked about wines of Italy.

ALTESINO BRUNELLO DI MONTALCINO, TUSCANY, ITALY, 2012 174

Altesino begins with inviting aromas of wild berries and red plum, which are woven together with spice, liquorice, and zesty floral notes. On the palate, this is medium-bodied and refined with a gorgeous silky texture that continues on throughout the pretty finish.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness*