



APPETIZERS

Wild Saffron Bisque

Lobster infused with Pernod and truffle essence and a poached prawn
\$8

Spring Greens

Organic mixed greens bouquet, toasted seeds and a honey hazelnut vinaigrette
\$8

Duck Confit Salad

Baby greens and warmed Yukon gold potatoes with maple vinaigrette
\$12

Warm Baby Spinach Salad

Smoked bacon, wild mushrooms, goat cheese dressing, quail egg and baby spinach
\$9

Baked Brie

Baked candied pecan crusted baby brie White wine cranberry jelly and crostini
\$9

Tuna Cappacio

Local smoked tuna loin, celeriac, fried capers and saffron balsamic reduction
\$10

Gravlox Bellini

House cured gravlox, buckwheat bellini, fish roe and chive crème fraiche
\$9

Cheese Fondue

Cheese fondue served with bread and vegetable crudités
For One...\$9 For Two...\$17

Scallop & Prawn Linguini

Scallops and prawns with squid ink pasta in saffron cream
Half...\$14 Full...\$20

ENTRÉES

Roast Cowichan Lake Free Range Chicken

Herb crusted breast, cumin-apple celeriac strudel, spiced current relish
\$21

* CHEF FAVOURITES

Poached Troll-Caught Pacific Salmon

Saki marinated wild filets, julienne vegetable steamed bun, minted edamame, miso broth
\$23

Legacy Braised Bison Short Ribs

Wrapped in double smoked bacon, bannock, blackberry port reduction
\$22

Oven Roasted Duck Breast

Fraser Valley Duck, sumac Dusted Potato gnocchi with port fig jus
\$23

Local Fallow Venison

Escalop of venison, pumpkin spaetzle, grilled pear and juniper rosemary jus
\$27

"Saffron" Paella

Wild salmon, crab, prawns, clams, mussels, chorizo sausage, tomato, edamame, celery root and basmati rice in a Pernod saffron broth
\$27

Beef Tenderloin

AAA Apple wood smoked beef tenderloin, fresh horseradish potato hash and a Madeira jus
\$32

Moroccan Spice Rubbed Lamb Rack

Harissa couscous, dried fruit and grilled, marinated vegetables
\$28

Sooke Trout

Local caught trout pan seared, saffron tomato cream, watercress risotto
\$21

Goat Cheese & Smoked Tomato Ravioli

House made ravioli and red onion confit with rosemary butter
\$16

Pan Seared Pork Tenderloin

Sterling silver medallions, poached Anjou pear
with Cambazola gratin, white bean flan,
calvados sauce
\$25



Grilled New York Steak

B.C. forest mushroom rubbed 8 oz. AAA
Canadian striploin, navy bean-Yukon gold roesti
and morel demi-glaze
\$29

DESSERTS

Honey Napoleon

Local wild honey and cinnamon wafers
With vanilla mascarpone
cream
\$8

Pear Crisp

Baked pear crisp
with vanilla ice cream
\$8

Chocolate fondue for two

Dark rich warmed chocolate, fresh cut
Fruit, berries and crisp lady fingers
\$15.95

Crème Brulé

White chocolate and passion fruit
glazed in sweet amber
\$8

Gelato

Bistro chef's creation made daily
Ask your server for today's flavour
\$7

Lemon Tart

Lemon curd tart with berry
compote
\$8

SPECIALTY DRINKS

B52 ~ Bailey's, Kahlua & Grand Marnier

MONTE CRISTO ~ Grand Marnier & Kahlua

WHITE SWAN ~ Frangelico & Bailey's

IRISH ~ Irish Whiskey & Irish Mint

SPANISH ~ Brandy & Kahlua

SWANS ~ Sambuca & Bailey's

MEXICAN ~ Tequila & Kahlua

POLAR BEAR ~ Peppermint Schnapps & Kahlua

~ \$6.00 ~

ESPRESSO ...\$2.50 (single) \$3.50 (double)

CAPPUCCINO ...\$2.50 (single) \$3.50 (double)

CAFÉ LATTÉ ...\$2.50 (single) \$3.50 (double)

ASK US ABOUT
OUR WEEKLY

3-COURSE
DINNERS

\$25.95*

OR

\$35.95*

*prices subject to change



-created from single plantation Michael Cluizel Chocolate-