



APPETIZERS



Warm Saffron Bisque

lobster infused with pernod and truffle essence
\$8

Insalata Mista

organic Delta mixed greens, strawberry sections, honey-toasted nuts, raspberry-chili vinaigrette
\$8



Grilled Wild Boar Sausage

roast garlic custard, herbed hazelnuts, sweet pea shoots, rhubarb chutney
\$12

Warm Baby Spinach Salad

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

Ceviche Cone

tequila-lime marinated scallops, prawns and ahi tuna wrapped in Nori Keta Row salsa, avocado salad
\$9

Organic Chicken Liver Paté

sautéed in Armagnac, sun-dried plum and fig compote, wilted greens, lingonberry preserve
\$10



Gazpacho Fondue

a chilled vegetable soup, marinated olives, pickled beans, crustini raclette
\$9

Scallop & Prawn Linguini

sautéed scallops and prawns with squid ink pasta in saffron cream
\$11 appetizer \$18 entrée

ASK US ABOUT OUR WEEKLY 3-COURSE GOURMET DINNERS

\$25.⁹⁵*

*prices subject to change



CHEF FAVOURITES

ENTRÉES

Roast Cowichan Lake Free Range Chicken

herb crusted breast, cumin-apple strudel, cucumber-watermelon relish
\$22

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 blini, blackberry port reduction
\$22



Duck Confit Ravioli

fresh squash pasta, mushroom-leek duxelle, spiced pumpkin seeds and wilted arugula
\$19

Maple Walnut Crusted Venison Striploin

local fallow venison, mushroom fritter, grilled radicchio, cassis-berry gastrique
\$29

"Saffron" Paella

wild salmon, prawns, clams, mussels, boar sausage, fennel Pernod broth, tomato, edamame, Jerusalem artichoke and saffron basmati rice
\$25



Smoked Paprika Rubbed Beef Tournedos

AAA Alberta beef tenderloin, toasted caraway, crème fraîche, tomato-saffron orzo, dijon-gherkin demi-glaze
\$32

Pistachio Crusted Lamb Rack

rosewater Israeli couscous, fig balsamic jus, tomato-Jerusalem artichoke salad
\$28



Grilled Tuna Nicoise

ahi filet, pickled green beans, kalamata olives, caper berries, quail eggs, red lentil rissole
\$24

Grilled Tempeh

vegetarian soybean cake, potato gaufrette, pickled shallots, arugula, pumpkin seed oil, cumin-carrot juice
\$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, truffled asparagus
\$29



DESSERTS



Organic Apple Galette...\$7

baked local orchard fruit, cinnamon
ice cream, caramel drizzle

Lemon Tart...\$8

tangy custard in sweet pastry,
saffron meringue, fruit coulis



Chocolate Three-way...\$15

Lavazza Espresso dark chocolate mousse,
chocolate Kriek cake, chocolate truffles

-created from single plantation Michael Cluizel Chocolate-

Crème Brulée...\$8

white chocolate and Grande Marnier
glazed in sweet amber



Gelato...\$7

Bistro Chef's creation made daily,
ask your server for today's flavour

Cheese Tasting...\$12

a selection of Cowichan and local
cheeses with seasonal garnishes

SPECIALTY DRINKS

~ \$6.00 ~

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

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

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

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

LOCATED AT SWANS HOTEL (PANDORA AVE. & STORE STREET)
WILD SAFFRON BISTRO OPEN TUESDAY – SATURDAY 5PM-10PM
RESERVATIONS RECOMMENDED 361-3310
WWW.SWANSHOTEL.COM