

## APPETIZERS

- Citrus Saffron Mussels** **\$12**  
Salt Spring Island mussels in a white wine, citrus & saffron cream sauce
- Three onion soup** **\$8**  
French style with red onions, yellow onions and leeks, with crouton and gratined Gruyere
- Wild Saffron Bisque** **\$8**  
lobster bisque infused with truffle essence
- Seasonal Greens** **\$8**  
organic mixed green salad bouquet, ribbon vegetables, sherry vinaigrette and toasted seeds
- Tuna Ceviche** **\$11**  
local albacore tuna, organic greens, tortilla crisps, crème fraiche
- Prawn & Crab Cake** **\$11**  
in-house made prawn and crab cake with organic baby salad greens and chilli-lime aioli
- Baby Spinach Salad** **\$12**  
oven roasted nut crusted goat cheese, baby spinach leaves, citrus vinaigrette
- Cheese Fondue for Two** **\$21**  
cheese fondue served with fresh bread and vegetable crudités, ask your server for today's fondue choices

wild  
Saffron  
Bistro

**3 Course  
Dinner  
\$29.95**

**(plus taxes)**

**YOUR CHOICE OF FISH OR MEAT**  
ASK YOUR SERVER FOR DETAILS



## MAINS

- Smoked Salmon Capellini** **\$16**  
fresh asparagus and in-house smoked salmon tossed with pasta and arugula pesto and extra virgin olive oil
- Vegetarian Curry** **\$17**  
firm marinated tofu, korma curry, lentil dhal, grilled flat bread and fruit chutney
- Butter Chicken** **\$22**  
marinated and oven roasted free range chicken breast, butter curry sauce, saffron rice and minted yogurt drizzle
- Cedar Planked Wild Salmon** **\$23**  
maple marinated wild salmon fillet grilled on a cedar plank, lemon thyme zucchini and braised greens
- Potato Crusted Halibut** **\$24**  
local halibut fillet with potato crust seared with scallion herbed butter
- AAA Grilled Delmonico Steak** **\$26**  
wild BC mushroom dusted prime rib steak with truffle jus & seasonal vegetables
- Bison Short Ribs** **\$26**  
braised bison short ribs, yam and squash stuffed cannelloni, pan jus and seasonal vegetables
- Saffron Bouillabaise** **\$28**  
wild salmon, halibut, prawns, clams, mussels, crab and chorizo sausage in a smoked tomato-saffron broth served with vegetables
- Demi Rack of Lamb** **\$29**  
local wild honey-nut crusted lamb rack with seasonal vegetables and port demi-glace
- Grilled New York Steak** **\$29**  
pan-seared and black pepper crusted 8oz AAA black angus NY steak, with red wine & truffle demi-glace

