

## APPETIZERS

### Grilled Little Gem & Caesar salad \$7

prosciutto crisps, focaccia croutons & fresh grated parmesan

### Smoked Chicken & Tomato Brochetta \$8

smoked chicken presented on baguette crisps

### Wild Saffron Bisque \$8

lobster bisque infused with truffle essence

### Summer 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

### Baby Spinach Salad \$12

grilled pear, cowichan valley blue cheese, candied pecans & 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

### Angle Hair Pasta \$16

lemon grass citrus cream, fresh asparagus and in-house smoked salmon

### Vegetarian Curry \$17

firm marinated tofu, korma curry, lentil dhal, grilled flat bread and fruit chutney

### Wild Salmon \$23

basil wrapped pan-seared salmon fillet with fennel-dill salsa

### Roast Frazer Valley Duck \$26

oven roasted duck breast, braised greens, fig jus & summer vegetables

### Saffron Cioppino \$28

wild salmon, halibut, prawns, clams, mussels and chorizo sausage in a picante tomato-saffron broth summer vegetables

### Demi Rack of Lamb \$29

nut and goat cheese crusted lamb rack with summer vegetables and port demi-glace

### Grilled New York steak \$29

Dried porcine mushroom dusted 8oz AAA black angus striploin with red wine & truffle demi-glace

