DINNER

FEATURED FARMER - OUTLANDISH SHELLFISH GUILD

The garden under the sea holds a plethora of treasures for our plates and our palates. Outlandish Shellfish Guild proudly offers Ocean Wise approved shellfish that are grown in the pristine waters of the Discovery Islands.

BAKED OUTLANDISH OYSTERS / charred lemon béchamel, sea beans, parmesan 24
SCALLOP CRUDO / octopus bacon, charred fennel, dehydrated blood orange, grapefruit emulsion 26
LITTLENECK CLAM BAKE / tarragon roasted fingerlings, smoked chorizo, sea cider cream, farro bread 37

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* / black raspberry & pepper mignonette 6

TUCK IN

ROASTED CAULIFLOWER & APPLE SOUP / granny smith, frothed maple oat milk, crunchy kale 15
PAN SEARED SCALLOP / popcorn & cauliflower purée, pomegranate relish, salsify crisp 25
URBAN ORGANIC GREENS / sprouted quinoa, roasted carrots, maple sherry dressing 16
SAANICH ORGANICS BABY BEET & BURRATA / squash mostarda, blood orange dressing 20
BISON CARPACCIO / roast mushroom salad, oregon truffle oil, venturi-schulze balsamic, parmesan 18
BROKEN RICE PORRIDGE / grilled octopus, smoked shoyu, sea bean, scallion 17

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

BRAISED LAMB SHOULDER RACK / charred eggplant purée, harissa spiced red fife, huckleberry jus 46
PAN SEARED SABLEFISH / golden beet & sesame emulsion, pickled squash, shaved fennel, dill 37
YARROW MEADOW’S DUCK CONFIT / lentil cassoulet, carrot frenso purée, red currant jus 36
URBAN ORGANIC’S SALMON / sea kelp spaetzle, red cabbage purée, brussels 35
WHITE WINE BRAISED RABBIT / warm fingerling potato, arugula salad, roasted carrots & beets 42
BEET & PEA FRITTERS / golden beet & sesame emulsion, pickled squash, shaved fennel, dill 32
FORAGED MUSHROOM MALTAGLIATI PASTA / caramelized onion souhise, roasted & pickled fall mushrooms, cured egg yolk, parmesan 34

CHARGRIFFLED CANADIAN BEEF / sautéed seasonal mushrooms, compressed potato, red wine jus 52
STERLING SILVER BEEF TENDERLOIN / 7 oz 52
STERLING SILVER NY STRIPLOIN / 10 oz 50

SOMMELIER SELECTION

FITZPATRICK THE ELUSIVE PINOT NOIR, 2016 90
Lovely pale pinot colour along with a sensual nose of ripe, wild berries with attractive suggestions of greenery and earth. Fresh raspberry juicy flavours flow forth, with herbs, woody mushrooms, and a dusting of cocoa.

FITZPATRICK FAMILY VINEYARDS BLANC DE BLANCS, 2015 130
The 2015 Reserve Blanc de Blancs is crisp and refined; it’s made using traditional methods from 100% estate grown Chardonnay grapes from Greata Ranch Vineyard. The result is real richness and complexity in the wine – a quality you can’t rush.

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