

Harvest Table

DINNER MENU

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APPETIZER

Salt Spring Mussels & Sechelt Clams – \$25

White Wine | Garlic Butter

Butternut Squash Soup – \$15

Creamy roasted butternut squash with warm spices and a touch of cream

Heirloom Tomato & Basil Salad – \$18

Heirloom tomatoes with basil, fior di latte, and white balsamic vinaigrette

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MAIN DISHES

*Roasted Rosstown Farms Turkey – \$46

Wild Mushroom Stuffing | Roasted Local Root Vegetables | Mashed Yukon Gold Potatoes

*Pan-Seared Wild Spring Salmon – Juan de Fuca – \$49

Charred Asparagus | Saffron Cream Sauce | Local Butternut Squash Purée | Wild Rice Pilaf

*Hamilton Farms Tenderloin – Local Farms – \$72

Red Wine Reduction | Caramelized Onion Purée | Local Acorn Squash & Baby Carrots | Dauphinoise Potatoes

*Michell's Farms Pork Chop – \$45

Apple Cider Glaze | Braised Cabbage | Local Pumpkin-Spiced Polenta | Herb-Roasted New Potatoes

*Stuffed Bell Pepper (Vegan) - \$28

Roasted Red Bell Pepper Filled With Quinoa, Chickpeas, Sundried Tomatoes & Spinach, Served With Spiced Tomato Coulis, Roasted Potatoes.

Steamed Vegetables

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DESSERTS

Pumpkin Trio – \$18

Apple Tart | Chocolate Mousse | Pumpkin Cheesecake

