



Weekly table d'hote Sunday-Wednesday

2 course ~ Choose one Appetizer or Dessert ~ \$39

or 3 course ~ \$45

taxes & gratuities not included



Beetroot Carpaccio

A&S microgreens, SSI goat cheese vinaigrette, candied walnuts

or

Cauliflower Veloute

local Swiss style cheese, extra virgin olive oil



Pacific Bouillabaisse

SSI mussels, halibut, salmon, octopus and prawns, tomato fennel broth,

saffron-citrus butter

or

Cowichan Valley Mushroom Risotto

roasted acorn squash, Parmesan crisps, blistered cherry tomatoes

add pan seared scallops to any entree \$10



Dark Chocolate Ganache Tart

dulce de leche, blood orange meringue

or

Vanilla Crème Brûlée

Sample Menu subject to seasonal changes

The menu is naturally gluten-free, but the kitchen is not

