

DINE & SIP COWICHAN



\$55 PER GUEST + TAX & GRATUITY

STARTER

CHOOSE 1 OPTION

CRAB CAKES

GOLDEN CRAB CAKE SERVED WITH A CHILI MANGO REMOULADE

GREEK FLATBREAD

LEMON CHICKEN, SUN-DRIED TOMATOES, ARTICHOKE HEARTS, RED ONION, SPINACH, OLIVE TAPENADE, MOZZARELLA, AND FETA

MAIN COURSE

CHOOSE 1 OPTION

DUCK CONFIT

SLOW-COOKED DUCK WITH AN ORANGE THYME SAUCE, SERVED WITH ROASTED FINGERLINGS, BROCCOLINI AND RAINBOW CARROTS

SPINACH & RICOTTA RAVIOLI

STUFFED RAVIOLI TOPPED WITH PAN-SEARED CHICKEN IN A LEMON GORGONZOLA CREAM SAUCE, FINISHED WITH TOASTED WALNUTS AND SERVED WITH GARLIC FOCACCIA

CAJUN HALIBUT

HALIBUT POACHED IN CAJUN BEURRE BLANC SAUCE , SERVED WITH WILD RICE AND ROASTED BROCCOLINI

DESSERT

CHOOSE 1 OPTION

EARL GREY FIG CRÈME BRÛLÉE

SILKY VANILLA CUSTARD INFUSED WITH EARL GREY TEA, STUDDERD WITH SWEET FIGS, AND FINISHED WITH A CRISP CARAMELIZED SUGAR TOP

STRAWBERRY TIRAMISU

LAYERS OF ESPRESSO-SOAKED LADYFINGERS, FRESH STRAWBERRIES, AND LIGHT MASCARPONE CREAM

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES. PRICES EXCLUDE TAXES & GRATUITY



February 28 - March 23 2025