

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, STUDDED 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