



March 2nd - March 26th 2023

FEATURE MENU

à la carte

STARTERS

Lobster Bisque 12

*Fire roasted tomato, lobster crouton, herb oil, house
baked focaccia*

Roasted Beet Salad 12

*Organic greens, watermelon radish, goat cheese,
pistachio lemon vinaigrette*

MAINS

Braised Beef Short-rib Lasagna 32

*Hand rolled pasta, ricotta, garlic carbonara, fire
roasted tomato sauce, baby arugula*

Pan Seared Halibut 32

*Mediterranean chard, sweet potato frites, lemon
caper cream*

DESSERT

Salt Spring Affogato 12

*Organic Salspring gelato, warm espresso caramel,
chocolate lace corset*



Created by: Chef, The Cook & Butcher Inc.