



DINE & SIP COWICHAN MENU / \$55 per person

Optional wine pairing / \$30 per person

-APPETIZER-

Endive & Kale Salad - Crisp endive and kale leaves with fresh pear and blue cheese. Dressed in pomegranate vinaigrette.

Wine pairing – Unsworth Pinot Gris – Cowichan Valley

OR

West Coast Seafood Chowder - A medley of seafood including salmon, cod, mussels, clams, prawns, scallops, stewed slowly with fresh dill, cream and baby red potatoes.

Wine pairing – Alderlea Vineyards Sauvignon Blanc- Cowichan Valley

-MAIN-

Crispy Skin Sable Fish - Crispy skin sable fish on a bed of scented rice and a mild coconut cream green curry and roasted vegetables.

Wine Pairing – Kendall Jackson Chardonnay - California

OR

5oz Bacon Wrapped Filet with Peppercorn Sauce - Local Quist Family Farms beef filet wrapped in our own cured and smoked bacon. Served with chefs' vegetable and potato.

Wine Pairing – 40 Knots Carambologe – Comox Valley

OR

Mushroom Risotto - Arborio Rice cooked Risotto style with cremini mushrooms in chicken stock and wine. *Finished with edamame beans, fresh cream, and parmesan cheese. *Vegan option available*

Wine Pairing – Enrico Winery Petit Milo "Coronet" – Cowichan Valley

-DESSERT-

Chocolate Swirl Cheesecake - *Wine Pairing – Taylor Fladgate Port - Portugal*

Lemon Torte with Vanilla Ice Cream - *Wine Pairing – Bottega Prosecco- Italy*

Taxes & gratuities are extra

Available Fridays and Saturdays March 3 -25, 2023 (not available March 17 & 18 due to a private event at the Farm) Dine-in only. Sorry, no substitutions. Plate sharing or splitting is not available. Menu and wine pairing are subject to change without notice.