



April 5th, - April 20th, 2018

All menu items served as a 3 course chef tasting \$19.00 - \$26.00, plus taxes

### *First Courses*

#### **Steamed Clams**

Thai curry & coconut broth  
fresh focaccia bread

#### **Tataki Albacore Tuna**

Pickled daikon and togarashi pea shoots

#### **House Salad**

Farm Arugula, spiced almonds  
and balsamic vinaigrette

#### **House Soup**

Smoked pork and potato soup



*Produce from local vendors  
and Providence Farm*

### *Main Courses*

#### **Beef Bourguignon**

Brown butter turnips, roast carrots  
and whipped potatoes

3 courses \$25.00

#### **Warm Quinoa & Mushrooms**

Mixed greens and sherry beet emulsion

3 courses \$19.00

#### **Chive Encrusted BC Salmon**

Topped with roasted tomatoes,  
basil & garlic

3 courses \$26.00

#### **Pappardelle Pasta**

Roasted shallots, thyme, saffron  
cream sauce and parmesan crisp  
\$22.00

3 courses \$22.00

#### **Pan Seared Breast of Chicken**

Celery root purée and pickled  
winter squash

3 courses \$25.00

### *Desserts*

#### **Lemon Tart**

Lemon curd, strawberries, candied  
pumpkin seeds and Chantilly cream

#### **Warm Gingerbread Cake**

With salted caramel sauce

#### **Fruit Crumble**

Whipped chantilly cream

### *Bread*

#### **Fresh Focaccia**

Olive oil & balsamic  
vinegar dipping

\$5.00

#### **Restaurant Hours**

**Wednesday – Friday**

**5:30 – 9:00 pm**

**250.597.0599**

**1843 Tzouhalem Road**