

## First Courses

### Local Manila Clams

White wine, roasted garlic  
and kalamata olive tapenade

### Seared Albacore Tuna

Moroccan spiced wheat berries  
and mint pesto

### Providence Salad

Golden beet carpaccio, white balsamic  
reduction, olive oil powder  
and parmesan cheese

### House Soup

Caramelized onion puree and brown  
almond butter

October 18th –November 03<sup>rd</sup>, 2017  
All Menu Items Served as a 3 Course  
Chef Tasting  
\$19.00 - \$26.00

Produce Purchased From  
The Old Farm Market  
&  
Providence Farm

## Main Courses

### Cast Iron Pork Loin Chop

White bean cassoulet, spinach  
and arugula sauté  
Three courses \$25.00

### Baked Chicken Breast

Garlic roasted cauliflower and  
wood fired corn & basil salsa  
Three courses \$25.00

### Salmon & Oyster Sausage

House made sausage - sockeye salmon and  
smoked oysters with shiitake mushrooms  
and udon noodles in dashi broth  
Three courses \$25.00

Main Courses Served with  
Seasonal Vegetables and Potato

### Wild Rice & Pecan Salad

Roasted brussel sprouts, fennel, apple and  
toasted pecans  
Three courses \$19.00

### House Made Fettuccini Pasta

Andouille pork sausage, oven dried  
tomatoes, fresh spinach & white wine  
cream sauce  
Three courses \$21.00

## Desserts

### Lemon Curd

Providence blackberry, candied  
pumpkin seeds, vanilla whipped cream

### Chocolate Lava Cake

With vanilla whipped cream

### Red Wine Poached Pear

With Little Qualicum Cheeseworks brie and  
caramelized apple & cinnamon phyllo cups

## Bread

### Fresh Oven Focaccia

With Olive Oil & Balsamic Vinegar  
\$5.00

## Farm Table Restaurant

Wednesday to Friday

5:30 to 9:00 pm

250.597.0599

1843 Tzouhalem Road  
Duncan BC

