

## First Courses

### Steamed Manila Clams

White wine, roasted garlic  
and kalamata olive tapenade

### Grilled Humboldt Calamari

Served chilled with cashew lime pesto  
and squid ink pasta

### Providence Salad

Selection of local greens, pickled shallots  
and vanilla champagne vinaigrette

### House Soup

Mussels, clams, halibut in a thai curry  
coconut seafood broth with  
basil, lime & bean sprouts

This menu November 8<sup>th</sup> to 24<sup>th</sup>  
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

### Strip Loin Steak

Béarnaise sauce, radish & corn salad  
Three courses \$25.00

### Cinnamon Duck Breast

Cinnamon seared, aged sherry & cocoa  
reduction and sautéed mixed greens  
Three courses \$25.00

### Ponzu Sockeye Salmon

Ponzu & honey cured, soba noodles,  
pea shoot salad, soy pearls, rice wine  
& togarashi vinaigrette  
Three courses \$26.00

Main Courses Served with  
Seasonal Vegetables and Potato

### Sweet Potato & Squash

'Risotto Style' toasted pumpkin seeds  
and sunflower sprouts  
Three courses \$19.00

### House Made Penne Pasta

Smoked tomato & gin sauce, andouille  
sausage and bocconcini cheese  
Three courses \$21.00

## Desserts

### Lemon Curd Profiteroles

Rosemary ganache, peppered honey  
and whipped cream

### Chocolate Lava Cake

With vanilla whipped cream

### Traditional Crème Caramel

Rum soaked raisins and apple chip

## 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

