


## Opening Marks

 **Smoked Black Cod  
& Manilla Clam Chowder**


Tender Leeks, Double Smoked Bacon  
\$16

 **Granny Smith Poached  
Qualicum Scallop**

Potato Wrapped Black Salsify  
Salt Spring Chevre Fondant  
\$16

**Fraser Valley Squab Breast & Basil Confit**

Crushed Griotte, Pine Nut Butter  
\$16

 **Mosaic of Yellow Fin  
& Long Fin Tuna**

Crab Apple & Ume Vinaigrette  
Shaven Radish  
\$16

 **BC Spot Prawn "Pot Au Feu"**

Almonds, Young Vegetables  
Coconut Broth  
\$16


**Salt Spring Island Chevre Parfait**

Heirloom Tomato Carpaccio  
Aged Sherry Vinegar & Elini Olive Oil  
\$16

 **Selection Of Pacific Oysters**

Preserved Lemon Mignonette, Horseradish Oil  
Per Oyster \$3 Per Dozen \$30

## Marks of Distinction

 **Thyme Roasted Arctic Char**

Cerignola Olive Paint, Parmesan Foam  
\$32

 **Broiled North Coast Sable Fish**

Black Truffle Linguine  
Nettle Pesto  
\$32

**Cowichan Bay Farm Duck Breast**

Butternut Squash & Chestnut Confit  
Molasses Butter  
\$34

**Center Cut Angus Tenderloin**

Herb Baked New Potato  
Parsley Root Emulsion  
\$34

**Truffle Infused Fallow Venison Loin**

Corn Soufflé  
Vanilla Bee Pollen Jus  
\$37

 **Hecate Strait Halibut "Niçoise"**

Grilled Baby Potato  
Vine Ripened Tomato Foam  
\$30

**Herb Rubbed Alberta Rack of Lamb**

Puy Lentils, Moon Street's White Grace  
Parsnip & Cacao Bean Purée  
Half Rack \$37



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

Restaurant Chef Michael Minshull