

Opening Marks

 **Smoked Black Cod**

& Manila 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 Chèvre 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