

# Calories

## DINNER MENU

### Appetizer Trio

(select 3)

Roasted local beet & chèvre skewer w/ fresh citrus  

Wild SK mushroom crostini w/ house crème fraîche 

Pan seared scallop w/ green pea purée 

Piri Piri chicken w/ house pickled asparagus  


Elk meatball w/ black currant demi glaze

Bison carpaccio bite w/ local garlic aioli & pecorino 


### Starter

Squash & lemongrass soup w/ salsa macha   

OR

House salad w/ julienne vegetables, house croutons & creamy chive & pink peppercorn dressing 

OR

Charred leek salad w/ seasoned ricotta, roasted hazelnuts & hazelnut oil, miso vinaigrette  

### Main Course

#### Moroccan Carrots & Chickpeas

Moroccan spice roasted 'Simpkins' carrots w/ organic SK chickpea & carrot hummus, crispy chickpeas, fried almonds & raisins, Moroccan dried olives, fresh herbs & olive oil   

#### Seafood Risotto

'Salt Spring Island' mussels, wild-caught pacific Humbolt squid & spot prawns, seafood broth, green apple & coriander cream, organic arborio rice, braised organic endives & fresh apple 

#### Duck Two Ways

Spice rubbed 'Brome Lake' duck breast & confit croquette, roasted local beet purée, salt baked celeriac, hibiscus & honey jus

#### Braised Bison Shortribs

'Ponderosa Bison Ranch' shortrib, roasted shallot & browned butter potato purée, dark ale demi glaze & crispy shallot 

### Dessert

Calories dessert bar