


DINNER**Smaller Plates**

Fanny Bay oysters, breaded and fried, citrus mojo mayo	8
Phantom Creek oysters, fresh shucked, apple granita and slaw, or tomato chili sangrita	1.75 ea
Soccas with Vancouver Island handpeeled shrimp and sautéed greens, avocado crema, radish sprouts	11
Mussels, pebre and roasted tomato coconut broth, grilled flat bread	14
Ancho seared albacore tuna, jalapeno and fennel eschabeche, piri piri, annatto oil	8
Avocado and mango salad on baby arugula, spiced pepitas and sweet onion, toasted cumin vinaigrette, fried panella cheese	9
Chickpea fries, with smoked paprika mayo	7
Qualicum Beach scallops on masa pancakes, fresh cut guacamole, chive oil	11
Charcuteries de le mer: smoked black cod brandade, seafood sausage and smoked albacore tuna, pickled radish and pepita oat crisps	13
Cheese plate: Manchego, 'Mt. Pleasant' Cowichan Bleu and Le 1608, peppered pear, gooseberry compote, baguette and crisps	15

Larger Plates

Flank steak, chimichurri, smashed new potatoes, sautéed vine cherry tomatoes	17
Lamb shank, malbec slow-braised, mashed papas anchos, green beans	20
Duck breast, chocolate orange pan sauce, sweet potato flan, braised chayote squash	19
Polenta with organic oyster mushrooms, baby carrots, sweet peppers, asparagus, roasted radish, grilled scallions	16
Paella – arborio rice in smoky saffron tomato broth with spot prawns, mussels and grilled halibut	18
Halibut, avocado crema, cotija quinoa fritter, asparagus, butter roasted radishes	19
Sablefish, black rice, bok choy, baby carrots, five spice broth	18

All seafood and meat selections are sustainably harvested and humanely raised in BC, and can be chosen with confidence.

Desserts

Passionfruit mousse, pineapple salsita and macaroon	6
Flourless chocolate cake, toffee sauce, cinnamon gelato	8
Pannacotta with fresh raspberries, orange and mango, cilantro sugar	7