



DATE NIGHT FEATURE
two can dine for 99
AVAILABLE SUNDAY-THURSDAY

STARTER • choose one

PRAWN COCKTAIL

8 chilled poached prawns, horseradish cocktail
sauce, lemon

BEETS AND BURRATA

variations of beets, ontario burrata,
spiced apple puree, thyme, honey almonds

BABY ROMAINE CAESAR

whole romaine hearts, rye crisps, lemon,
parmesan, lemon caesar dressing

CHARRED SQUID

marinated humboldt squid, gochujang charred
cabbage, pickled radish, prosciutto crumble,
squid ink aioli, peanuts

BEEF CARPACCIO

crispy shoestring potatoes, black garlic, pickled
shemiji mushrooms, porcini peppercorn aioli,
parmesan

ENTRÉE • choose two

CHICKEN “CARBONARA”

roasted chicken supreme, house smoked bacon,
butternut squash, soft egg, udon, miso butter,
crispy garlic, chili

SCALLOPS AND PORK

apple glazed pork belly, hokkaido scallops,
charred onion and goat cheese risotto, smoked
pecans, poached orchard fruit, pecorino

LING COD AND MUSSELS

smoked tomato sauce, chorizo, mussels, roasted
broccolini, fennel, salsa verde, crispy kataifi

BAKED CAULIFLOWER

baked cauliflower, truffle brown butter
emulsion, hazelnuts, porcini mushroom risotto,
roasted mushrooms, parmesan, arugula

BEEF TENDERLOIN • additional 12

7 oz beef tenderloin, potato pave, finger carrots,
charred carrot puree, crispy onion rings, garlic
confit demi

add seared scallops to any dish • 20

DESSERT • choose one

APPLE CRUMBLE CAKE

vanilla bean gelato, salted caramel sauce
lake breeze “chinook” fortified ehrenfeller (*naramata, bc*) 2oz • 12

CHOCOLATE TORTE

milk chocolate praline mousse,
passionfruit gel, hazelnut brittle
unsworth “ovation” fortified tawny style (*cowichan valley, bc*) 2oz • 10

PUMPKIN CHEESECAKE

ginger graham crust, maple pecans, cranberry,
sour cream chantilly
wild goose late harvest gewurztraminer (*okanagan falls, bc*) 2oz • 8

SORBET TRIO

mango orange thyme, coconut pineapple,
strawberry apple
unsworth “charme de l’ile” nv (*cowichan valley, bc*) 5oz • 14