



GREAT FOOD TAKES TIME

It takes time to raise animals without growth hormones or antibiotics.

It takes time to grow fruits and vegetables without the use of chemical fertilizers and pesticides.

It takes time to cook food using traditional and classic methods, without the use of microwaves.

GREAT FOOD IS WORTH THE TIME

DINNER SELECTION

Dinner Entrées:

FISH PIE (*GF)

Shrimp, scallop, cod, albacore tuna, and house-smoked sockeye in a white wine cream sauce with organic Saanich winter-vegetables and mashed potatoes baked under a "beach sand crust" 23.95

Seafood: 100% Ocean Wise

RABBIT AND MOREL MUSHROOM PIE

Rabbit confit and Rocky Mountain morels in rabbit gravy baked with mashed potatoes and cheese curds on a delicate crust 19.95

Rabbit: Quebec, Canada

SATAY CHICKEN (*GF)

Plump chicken supreme, piquant peanut satay sauce, served with red rice croquette and market vegetables 20.95

Chicken: Vancouver Island, BC

16-HOUR BRAISED BEEF PALERON (*GF)

7oz Heritage Angus Beef Flat-Iron slow braised at 171F with Douglas fir and rich beef stock. Served with creamy polenta, English pea puree, and shallot confit 28.95

Beef: Cache Creek, BC

(*GF) : Great Food that is Gluten Free / Gluten Free Option Available

Applicable Taxes Not Included in Price