


DINNER**Smaller Plates**

Fanny Bay oysters, breaded and fried, citrus mojo mayo	9
Empanadas filled with mushrooms, sweet potato and spinach, roasted tomatillo salsa, chile raisin jam	8
Soccas - Chickpea crepes, hand-peeled shrimp with baby greens sauteed in lemon and cream	11
Mussels, smoked chili and lime coconut broth grilled flat bread	14
Ancho seared albacore tuna, jalapeno and fennel escabeche, piri piri, annatto oil	8
Smashed beet salad, spinach, goat cheese, spiced chickpea and garlic chip crumble, preserved lemon shallot vinaigrette	10
Chickpea fries, with smoked paprika mayo	6
Qualicum Bay scallops, fried white corn arepitas, fresh cut guacamole, chive oil	12
Parrilla plato - Argentine grilled meat plate with duck chorizo, Peace River lamb chop and pork tenderloin, mint chile jam, salsa criolla and sweet pepper apple relish	16
Cheese plate: Manchego, 'Mt. Pleasant' Bleu Claire and Le 1608, peppered pear, gooseberry compote, baguette and crisps	15

Larger Plates

Bison flank steak, chimichurri, sauteed cherry tomatoes and queso smashed new potatoes	19
Lamb shank, malbec slow-braised, mashed papas anchos, green beans sofrito	20
Duck confit, black bean, acorn squash and kale hash, pipian sauce	17
Beef short rib, amber ale and pasilla braised, hominy, sweet pepper and white bean succotash	18
Polenta, roasted winter squash, grilled fennel, organic oyster mushroom and fresh herb saute, caramelized onion	15
Paella - smoky tomato arborio rice stew, spot prawns, mussels, ling cod, house-made duck chorizo	20
Chicken breast, double-smoked bacon and sweet pea risotto, preserved lemon gremolata	18
Fresh lingcod, charred tomatillo salsa, saute of shaved fennel, swiss chard and butter beans	19

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

Desserts

Coconut and sour cherry rice pudding, persimmon compote, candied coconut	7
Flourless chocolate cake, toffee sauce, cinnamon gelato	8
Brandy pannacotta, caramelized apples, sugar oat crumble	7
Pastel de tres leches - spongecake drenched with three milks, maple Chantilly and crushed pecan praline	7