

To begin the evening, we offer canapé in our lounge starting at 6pm.

Starters

Caesar Salad

Baby romaine hearts, Asiago, bacon,
sourdough croutons & anchovy-lemon dressing

Seafood Chowder

Prawns, halibut, cod, potatoes
in a light cream base

Beet and Fiore de Latte Salad

Shorewolf Farm's beets, scape pesto and
greens with Fiore do Latte

Chilled Scallop Salad

Chilled scallops on a bed of Arugula, snap
peas and asparagus

Albacore Tuna Ceviche

West coast Albacore tuna, house made chips

Mains

Roasted Halibut

With chervil & tomato beurre blanc, Mushroom Risotto
and Shorewolf Farm's seasonal vegetables

~

Ribeye Steak

Char grilled AAA ribeye steak, Spot Prawns, Yukon and sweet potato purée,
roasted seasonal vegetables, Balsamic and honey demi

~

~Roasted Rack of Lamb

Earl Grey brined rack of lamb, mint chimichurri, rhubarb compote,
confit fingerling potatoes and seasonal vegetables

~

Fresh Dungeness Crab

Freshly caught, steamed whole Crab served with potato curls,
cheddar and chive scone and herb Infused butter

~

Seared Salmon

Teriyaki butter, Shorewolf Farm's seasonal vegetables, cauliflower rice
with tempura Beans and charred tomatoes

Dessert Menu to follow

\$160-