



DENT ISLAND

The Rapids Outdoor Grill

Tomato Consommé *with grilled vegetables,  
basil oil & Bute Inlet spot prawn*

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Kale and mustard leaf salad *with raspberry vinaigrette, goat cheese mousse,  
confit cherry tomatoes and sourdough crackers*

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Homemade Potato Gnocchi *with Vancouver Island mushrooms, house  
honey mustard*

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Seared Halibut *with onion fritter, curried sweet corn velouté,  
fried cauliflower and chives*

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Beef Tenderloin *with potato fondant, seasonal vegetables and jus*

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Macerated strawberries with champagne sabayon,  
*toasted brioche and hazelnuts*

\$210