



## **Chef's Tasting Menu**

*...October Sample Menu...*

*First Course*

### **Snacks**

*Second Course*

#### **Wild Pine Mushroom Broth**

with pine mushrooms, hakurei turnip,  
nasturtium

*Third Course*

#### **Sooke Albacore Tuna**

yellow beets, endive & apple,  
hazelnuts, pickled sunchokes

*Choice of Main Course:*

#### **Roasted Lingcod**

crab brandade, kakina, dill emulsion

*or*

#### **Porcini & Ricotta Gnudi**

wild mushrooms, arugula,  
preserved peppers, corn cream

*or*

#### **Cowichan Beef Tenderloin**

apple & potato winter savoury roesti,  
sunchoke & celeriac sauce, carrot,  
red wine butter

*Choice of Dessert Course:*

#### **Pumpkin Mousse Cake**

caramel ice cream, squash chantilly

*or*

#### **Chocolate Pudding**

caramel burdock, candied burdock, chantilly

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5 courses ... 85

wine pairings ... 35

This menu will change with the harvest.