



Family Style Menu

Tier 1 - \$40

House Flatbreads
citrus and herbs

Charred Kale Salad
pickled red onions, cucumber, crispy quinoa
roasted shallot vinaigrette

Marinated Beet Salad
pickled beets, crispy shallots
sundried tomato and pumpkin seed pesto

Marinated Seasonal Vegetables
Salt Spring vinegar, fresh herbs, garlic and chili

Roasted Nugget Potatoes
herb and preserved lemon aioli

Pan Fried Island Rockfish
citrus brown butter, grilled lemon

Lemon and Caper Chicken Thighs
pan fried and simmered in an aromatic broth

Citrus Goat Cheesecake
Haltwhistle Cheese Co. Chevre
seasonal compote





Family Style Menu Tier 2 - \$50

Warm True Grain Baguettes
EV00 and SSI pinot noir vinegar

Greens and Things
shredded veggies, marinated eggplant
sunflower seed and sesame brittle
balsamic and wildflower honey vinaigrette

Heirloom Bean Salad
white wine and garlic vinaigrette
pickled radishes and shallots
tender brassicas, fresh herbs

Marinated Seasonal Vegetables
Salt Spring vinegar, fresh herbs, garlic and chili

Smoked Mashed Potatoes

Pan Roasted Wild Salmon
blistered groundcherry and pepper salsa
pea shoots

Wildflower Honey and Herb Roasted Island Chicken
white wine reduction, charred citrus, fresh herbs

Apple and Cheddar Crostata
apple cider caramel, creme fraiche chantilly





Family Style Menu

Tier 3 - \$60

Assorted True Grain Breads
herb compound butter

Panzanella Salad
heirloom tomatoes, true grain multigrain
Haltwhistle Cheese Co. curds, torn basil, red wine dressing

Heirloom Lettuce and Spinach Salad
pastured eggs, candied walnuts, crisp radishes
apple cider vinaigrette

Marinated Seasonal Vegetables
Salt Spring vinegar, fresh herbs, garlic and chili

Zucchini Fritters
roasted red pepper and harissa emulsion

Buttered Potato Leek Au Gratin
Haltwhistle Cheese Co. Clevedon, chives

Maple Roasted Wild Salmon
fresh fennel and citrus, brown butter

Sous Vide Baron of Grass Fed Beef
creamed rutabaga and caramelised plum demi glaze

Caramelized White Chocolate Mousse
chai sponge, seasonal compote
candied ginger, milk and chocolate crumb





Canape + Family Style Combo Menu

\$60

Farm's Gate Chicken Nuggets
island chicken mousseline, buttermilk battered and fried, house ketchup

Seasonal Gazpacho
rhubarb mint, summer tomato, melon and sherry
marinated fennel, herb oil, blackberry salt

Wild Salmon Tartare
avocado-lime dressing, fingerling potatoes, MAiiz Nixtamal tortilla chip



Assorted True Grain Breads
herb compound butter

Heirloom Lettuce and Spinach Salad
pastured eggs, candied walnuts, crisp radishes, apple cider vinaigrette

Heirloom Tomato Salad
cucumbers, sweet onions, peppers
Haltwhistle Cheese Co. Feta , white wine vinaigrette

Marinated Seasonal Vegetables
Salt Spring vinegar, fresh herbs, garlic and chili

Roasted Nugget Potatoes
herb and preserved lemon aioli

Pan Roasted Island Rockfish
wilted fennel, leeks and summer squash
white wine, dijon and sorrel cream

Parsley and Lemon Roasted Island Chicken
blistered cherry tomato and olive ragu

Berries and Things
Charm de L'île macerated berries, olive oil shortcake
orange and thyme meringue

