


## Vintage Gallery


### Appetizers

 **Westcoast Seafood Chowder**  
local fish and shellfish, white wine cream, fresh thyme, double-smoked bacon

 **O'Doul's Caesar Salad**  
romaine leaves, anchovies, herbed crouton, shaved parmesan

**Glorious Organics Mixed Greens Salad**  
candied pine nuts, tamarind and Okanagan goat feta dressing


**Fraser Valley Heirloom Tomato Salad**  
organic olive oil, balsamic jelly, shaved Village Cheese Co. "parmesan"  
basil and spinach puree


 **Dungeness Crab and Pacific Shrimp Cakes**  
frisee and pea shoot salad, toasted pumpkin seeds, preserved lemon aioli

**House-smoked Northern BC Buffalo Carpaccio**  
arugula, grainy dijon aioli, frizzled capers, Salt Spring Island blue claire cheese fritters

### Mains

**Quinoa, Basmati and Lentils du Puy Biryani**  
spiced almonds, tofu, sultana raisins, pappadum, cilantro and mint raita

 **Oven-roast Queen Charlotte Island Halibut**  
warm local potato and chive salad, Sloping Hill Farm double-smoked lardons  
oven-dried tomatoes, parsley nage

 **Citrus and Maple-cured BC Sablefish Fillet**  
herb gnocchi, summer squash, radish sprouts, organic and wild mushroom broth

**Oven-roast Maple Hill Farms Chicken Breast**  
Oyama pancetta and pea risotto, shaved parmesan, truffle oil, natural chicken jus

**Northern BC Lamb Tagliatelle**  
Kalamata olives, spring peas, capers, roast peppers, asiago cheese, gremolata, braising jus

**Grilled AAA Canadian Beef Tenderloin**  
herb-enriched BC nugget potatoes, sautéed organic mushrooms, natural jus

### Desserts

**O'Doul's Tiramisu**  
ladyfinger sponge, mascarpone cream, espresso and Triple Sec granita

**House-made Feature Cheesecake**  
selection changes daily

**BC Artisan Cheese Tasting**  
fruit compote, terra breads, roasted nuts

**Magnum Menu - \$50 per person**  
Build your own 3 course menu with a choice of 2 appetizers, 3 mains and 1 dessert

**Imperial Menu - \$60 per person**  
Build your own 4 course menu with a choice of 2 appetizers, 3 mains and 1 dessert

**Chef's Tasting Menu - \$75 per person**  
Choose and create your own 5 course tasting menu that will include 2 appetizers, 2 mains, and 1 dessert  
(complimentary cleanse course included)

The Vintage Gallery Menu includes amuse, Terra breads, organic coffee and tea service.