

## CABARET MENU

### SALAD BAR

#### Thai Rice Noodle Salad

Thai style vinaigrette dressing, bell peppers, peas, shredded carrot, julienne red onion, daikon radish, toasted peanuts.  
(GF,DF,VEG,Vegan)

#### Roasted Yam & Potato Salad

Roasted corn, celery, scallion, cilantro, black beans, roasted mild poblano peppers, dressed with a creamy toasted cumin & chipotle dressing. (GF,DF,VEG)

#### Pear, Beet & Spinach Salad

Balsamic roasted local beets, slivered almonds, Anjou pear, goat cheese with a honey Dijon dressing. (GF,VEG)

#### Curried Chicken Slaw

Shredded green & red cabbage, carrot, green onion, coconut, garam masala & curry powder roasted chicken. (GF)

#### Artisan Green Salad

Fresh local greens served with your choice of toppings & house-made dressings. Including Thai Style Vinaigrette (GF,DF,VEG,Vegan) and Creamy Curry Greek Yogurt dressing (GF,VEG)

#### Cold Appetizer

Greek Whipped Feta & Herb Dip served with fresh crudité and crackers. (GF,VEG)

## ENTREES

#### Prosciutto Wrapped Stuffed Pork Tenderloin

Wild mushroom duxelles stuffing, local roasted butternut risotto, marsala reduction & cream sauce. (GF)

#### San Francisco Cioppino

Lemon & oregano sous-vide Ling Cod, fresh local Saltspring mussels, and Manila clams slow cooked and steamed in a rich roasted tomato, fennel, sauvignon blanc & herb sauce. Served atop linguine pasta. (DF)

#### Sous-Vide AAA Striploin Steak with Bordelaise Sauce

AAA Striploin seared to perfection and cooked gently to medium rare. Served with brown butter & roasted garlic mashed local potatoes and green bean almondine. (GF)

#### Wild Mushroom Arancini & Marinara

Wild mushroom & thyme risotto rolled into spheres then breaded and fried until golden brown and crispy. Served atop a tomato & basil marinara sauce & garnished with tamari pickled shimeji mushrooms and \*Parmigiano Reggiano. (GF, VEG.\*Can be made dairy-free and vegan without the addition of parmesan.)

P L E A S E   t u r n   o v e r   t o   s e e   m o r e   o p t i o n s

# DESSERT BAR

Sticky Toffee Pudding

\*House Cheesecake (\*GF available on request)

English Trifle, Assorted Squares

Profiteroles, House Pecan Pie

Lemon Meringue Pie

Bernard Callebaut Belgian Chocolate Fountain: Served with fresh fruit & marshmallows. (GF)

*All menus are subject to change without prior notice according to seasonality and availability*