

“Baskerville” Plated Table d’Hote Menu

Salads & Starters

Soup du Jour

Served with fresh, house baked bread

Playbills’ Panzanella Salad (Vegetarian)

Fresh herbed croutons made from house-made bread, sundried tomatoes, red onion, fresh basil, cherry tomatoes, bocconcini, fried capers, parsley. Dressed with a Red Wine & Basil vinaigrette.

Roasted V.I. Potato & Yam Salad (GF)

V.I. roasted nugget potato & yams, celery, crispy prosciutto, scallions & parsley.
Finished with a Blue Cheese Ranch dressing.

Green Goddess Salad (GF,Vegetarian)

Shredd cabbage, Brussel sprouts, broccoli, cucumber, sunflower sprouts & crushed pistachios.
Dressed with a herb packed Green Goddess dressing.

Greek Caesar Salad (GF,Vegetarian)

Cucumber, red onion, Roma tomato, mixed peppers, shredded romaine lettuce, cow's feta cheese. Dressed with house Caesar dressing.

House Garden Greens

Fresh local greens tossed with grated carrots, tomato, sliced onion.
House-made Honey Dijon Vinaigrette **(GF,DF,Vegetarian,Vegan)** or Blue Cheese Ranch **(GF,Vegetarian)**.

Salad Bar Feature (*GF,Vegetarian)

Artichoke & Spinach Dip: House-made with cream cheese, crème fraiche, Parmigiano Reggiano, roasted garlic, fresh spinach, artichoke hearts & water chestnuts. Served with an assortment of crackers.
(GF without crackers)

Entrees

Herb & Potato Crusted Halibut with Lemongrass & Kaffir Lime Leaf Cream Sauce (GF)

Crispy potato & herb crusted halibut with B.C. potato gnocchi and a lemongrass, kaffir lime leaf, and miso cream sauce. Served with roasted broccolini with charred lemon.

Sous-Vide AAA Beef Tenderloin with Caramelized Shallot & Red Wine Bordelaise Sauce (GF)

Slowly & gently cooked, perfect medium-rare, sous-vide AAA beef tenderloin, seared and served with a caramelized onion & shallot, red wine reduction & house demi-glace Bordelaise sauce. Served with decadent creamed spinach & roasted V.I. fingerling potatoes.

Black-Mission Fig, Gorgonzola & Pistachio Stuffed, Prosciutto Wrapped Pork Tenderloin (GF)

Crispy prosciutto wrapped pork tenderloin stuffed with Black-Mission figs, gorgonzola, pistachios, and herbs. Served with bacon roasted Brussel sprouts, mashed local baby potatoes with crème fraiche & chives, and a Dijon mustard, Madeira & balsamic sauce.

Creamy Cashew & Cannellini Bean Vegan Alfredo with Wild Mushrooms (DF,Vegetarian,Vegan)

Creamy alfredo style sauce made with cashews, nutritional yeast, fresh lemon & thyme. Tossed with fettucine noodles, peas, soy sauteed local wild mushrooms. Garnished with fresh Italian parsley & house-made vegan parmesan

Desserts

Chocolate Éclair Cake

White cake, Chantilly cream and vanilla custard. Topped with a layer of rich Belgian Barry Callebaut chocolate ganache.

Lemon & Blueberry Kuchen

Soft, house-made German cake base, mixed with macerated blueberries.
Finished with a light drizzle of lemon packed icing. Served warm.

Assortment of Locally Scratch-Made by The Island Pastry Haus

Including Lime Meringue, Lemon Bar, and Nanaimo Brownie Bar.

Plus, the **Playbills’ Exclusive Bar** made with a hazelnut & almond shortbread base, house blackberry filling, and topped with a hazelnut & almond frangipane.

Lemon Meringue Pie, English Trifle, House-made Pecan Pie, Profiteroles,
and our Daily Selection of Homemade Cheesecakes.

Barry Callebaut Belgian Chocolate Fountain

Served with fresh strawberries, pineapple, lady-finger cookies, and marshmallows.

Please notify your server if you require a gluten-free or vegan dessert

**ALL MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE
ACCORDING TO SEASONALITY & AVAILABILITY**