



Food Day Canada

Saturday, August 5th, 2017

~~~~~ 1<sup>st</sup> Courses ~~~~~

**A Salad of Organic Sooke Harbour House Greens  
and Edible Blossoms from Our Gardens**

served with a wild Himalayan blackberry and woolly mint vinaigrette, indigenous field mint chips,  
candied hazelnuts, and smoked sheep's yogurt

*2016 Rosé (Cabernet Franc), Okanagan Valley,  
Bordertown*

OR

**Roasted Nodding Onion and Ozette Potato Soup**

candied walnuts, pickled red onions and crumbled  
Benedict blue cheese, with a Nootka rosehip gastrique

*2016 Sauvignon Blanc, Vancouver Island, Emandare, Duncan*

OR

**Grilled Giant Pacific Octopus**

served with an Okanagan Glowing Star peach salsa, cilantro aioli, fermented local chili sauce,  
grilled sweet onions, and purple potatoes

*NV, Charme de L'Ile, Vancouver Island, Bay, Unsworth*

~~~~~ 2<sup>nd</sup> Courses ~~~~~

Fresh Juan de Fuca Strait Chinook Salmon

Shady Lane Metchosin strawberries and pickled side stripe shrimp salsa, basil aioli, a roasted shrimp and sour cream vinaigrette garnished with French arugula and radishes

2015 ,Riesling, Okanagan Valley, Ex Nihilo

OR

Happy Low Farm Chicken Confit Croquettes

pickled Lamson cherries, a Silver Rill Berry Farm black currant and tarragon coulis, shaved cabbage and daikon coleslaw, and scallions from our organic gardens

2016, Gamay, Okanagan Valley, Desert Hills

OR

Caramelised Fennel and Summer Savory Ravioli

a goat cheese and chive croquette, fennel purée, served with hazelnuts and sautéed Siberian kale from our organic gardens

2016, Fumé Blanc, Okanagan Valley, Clos du Soleil

~~~~~ Main Courses ~~~~~

**Haida Gwaii Halibut**

with a leek, Metchosin bacon and `risotto` style barley groats, a chive soubise, Kyoto cucumber and pickled shallot salad, accompanied by sautéed Swiss chard and endives, served with a red currant and lemon verbena fish sauce

*2011, Chardonnay, Okanagan Valley, Desert Hills*

OR

**Wood Fired-Grilled Metchosin Lamb**

roasted three different coloured potatoes, blackberry glazed Metchosin Ragley Farm green beans, nasturtium buds and lamb jus, with nasturtium chimichurri

*2011 Merlot, Okanagan Valley, Kettle Valley Winery*

OR

**Dill Flower Potato Gnocchi**

warm organic heritage Ardwyna, marbled and black heirloom tomatoes from Sooke's ALM Farm, served with roasted eggplant, grilled summer squash, in a Kootenay Cheeseworks Alpindon cream sauce

*2016 Sauvignon Blanc and Semillon, Okanagan Valley, Kettle Valley Winery*

~~~~~ Dessert Courses ~~~~~

Salalberry, Black Huckleberry and Spearmint Gelée

lemon geranium and a Tugwell Creek Farm wild fireweed honey panna cotta, candied walnuts,
a compote of Bluefre plums from our garden and wild Himalayan blackberries

2013 Late Harvest Chardonnay, Okanagan Valley, 8th Generation

OR

**Armagnac and Bing cherry compote, Shady Lane strawberry and rhubarb
coulis and chocolate ice cream**

2016 Poetry (Maréchal Foch and blackberry juice), Pender Island Sea Star

OR

Sorbets inspired from our garden

The following flavours are served together:

Salalberry – Lemon Geranium

Loganberry - Lavender

Garden Plum – Shiso

NV, Charme de l'Île, Mill Bay, Unsworth, Vancouver Island

OR

Ice Creams

The following flavours are served together:

Spearmint

Dark Chocolate – Sweet Cicely

Strawberry – Rhubarb – Wild Pineapple Weed

2013 Late Harvest Chardonnay, 8th Generation, Okanagan Valley

OR

Cheese Plate: Local Artisan Selection (additional \$5)

The following cheeses are served together:

Cheeses from David Wood on Salt Spring Island

White Juliette, goat's milk

Blue Juliette, goat's milk

Romelia, goat's milk

Montana, sheep and goat's milk

NV, Caboose (Petit Verdot and Malbec), Okanagan Valley, Kettle Valley

Menu created by Head Chef Jonas Stadlander

~ Four course menu, \$95 per person. A four course wine pairing is available for \$55~

~ Three course menu \$75. A three course wine pairing is available for \$40~

~ Chefs choice 7 course tasting menu for \$140. A seven course wine pairing is available for \$85~

~ À la carte pricing available ~Please inform your server of any food allergies or dietary restrictions~

~An 18% gratuity will be added to parties of 8 or more guests~

