

chef bernard's signature cuisine

~ dinner starters ~

roasted carrot brie soup 9

fresh herb crème fraîche, fried carrot chip garnish

suggested wine: calona 'artists series' unoaked chardonnay

west coast seafood chowder 10

fennel scented nugget potatoes

suggested wine: cedar creek pinot gris

grilled rosemary panini bread, butter 2

local artisan cheese "wine stove" share platter 24

three cheeses, preserved stonefruit chutney, shallot crackers, grilled bread,
corrine's spiced walnuts, organic apple fan

suggested wine: see ya later ranch unleashed riesling

prosciutto ~ carmelis goats cheese pizza 12

preserved fig jam, naan, balsamic reduction, wild flower honey

suggested wine: quail's gate pinot noir

mixed field lettuce salad 12

sundried cranberries, warm goats cheese, hazelnut crostini

choice of: ginger-peach basil vinaigrette OR roasted onion dijon dressing

suggested wine: stag's hollow sauvignon blanc

hearts of romaine caesar salad 13

pancetta bacon, roasted garlic dressing, shaved parmigiano cheese, croutons

suggested wine: cedar creek pinot gris

chef bernard's crispy duck leg confit 14

frisse watercress salad, two mustard dressing, balsamic essence

suggested wine: sandhill cabernet merlot

~ dinner entrees ~

grilled herb crusted chicken breast 25

chipotle cream, preserved tomato chorizo vegetable sauce, asiago cheese, artisan loaf

suggested wine: monster vineyards merlot

organic quinoa vegetable platter 24

fried beet root chips, carrot cardamom puree, goats cheese, fresh herb essence

suggested wine: stag's hollow sauvignon blanc

mountain berry "t" roast duck breast 30

orchard stonefruit puree, roasted corn, shallot bread pudding

suggested wine: quail's gate pinot noir

pan seared star anise infused wild salmon fillet 28

west coast shrimp risotto, fresh carrot, chive essence

suggested wine: summerhill gewurztraminer

grilled alberta beef eight ounce rib eye 29

roast potato, chorizo hash, roasted shallot red wine sauce

suggested wine: thorn-clarke 'terra barossa' shiraz

qualicum bay scallops & prawn pasta bowl 26

basil pesto cream sauce, pappardelle noodles

suggested wine: calona 'artists series' unoaked chardonnay