

APPETIZERS

APPETIZERS	
Greens Apple, pecans, maple vinaigrette	\$9
Shrimp and Scallop Thai curry coconut, lime, peanuts	\$12
Charcuterie Platter Daily creation (please check with your server)	\$10
Rotating appetizers (please check with your server) Cornish Game Hen Polenta, balsamic demi-glace	\$12
Trout Parmesan risotto, mushrooms & beurre blanc	\$12
ENTRÉES	
Beef AAA hanger steak, beef shank, soubise, red wine jus, potato & market vegetables	\$22
Salish Seafood Stew Mushrooms, creamy tomato & sourdough	\$21
Pork House made sausages, bacon, roast pork, sauerkraut, potato	\$21
Duck Five spice, cherry, succotash & dumplings	\$23
DESSERTS	
Cheesecake Matcha, strawberry & white chocolate	\$11
Mousse Dark chocolate, sponge, crème fraîche & poached pear	\$10
Citrus Curd tart, raspberry, meringue & coulis	\$10
Pâte à Choux Trio Banana crème brûlée & pecans, French cruller - coconut, lime & mango, dark chocolate eclair	\$12

*Please note: guests will receive \$3 off when ordering a three-course meal.

All applicable taxes will be added.

Please be considerate. Students in our dining room and kitchen are training to become chefs. Serving you is the first step in their new culinary careers.