**Breakfast**

**Continental buffet**

*Sliced Bread, pastries, cereals, milk, yogurt, spreads: peanut butter, cream cheese, jams*

**Daily smoothie**

Rotating smoothie based on what is fresh and in season

**2 eggs any style**

*Classic , no nonsense with hashbrowns and choice of bacon,sausage,ham*

**Avocado toast**

*Toasted sourdough, fresh avocado, pea shoots, roasted tomato and cream cheese*

**Steel cut bowl**

served with fresh berries, brown sugar and cream

**Pizza Menu**

**Classic Margarita**

*Fresh basil, tomato, fior di latte*

**Salmon and Clam**

*Lemon bechamel base, smoked salmon, clams, shaved asparagus, parmesan*

**Garden Pizza**

*Seasonal choice of garden fresh vegetables with our fire roasted tomato base and mozzarella*

**Pepperoni pizza**

*Shaved pepperoni, mozzarella , oregano*

**Wild mushroom pizza**

*Seasonal wild mushrooms, fontina cheese, topped with arugula and truffle oil*

**Lunch**

**Seafood Chowder**-

*Market seafood with a creamy lemon and fennel base- Gluten free*

**Tomato Bisque**

*Fire roasted tomato and juniper berry bisque- Gluten free/ Dairy free*

**Garden salad**

*Mixed greens, cherry tomatoes, shaved radishes, sprouted legumes and cider vinaigrette*

**Oyster Po Boy**

*Cornmeal crusted oysters with lettuce, tomato, red onion and remoulade sauce, served with fries or salad*

**Salmon bowl**

*Sushi rice, salmon, shaved beets, pea shoots, avocado, roasted nori, miso vinaigrette-Gluten free*

**Fish and chips**

*Battered rockfish fillets with house cut fries, apple-cabbage coleslaw and tartar sauce*

**Beef burger**

*AAA beef patty, housemade bacon, aged cheddar cheese, lettuce, tomato, onion, roasted garlic aioli, served with fries or salad*

**Dinner**

**Appetizers**

***Cioppino***

*Market fish and shellfish in a hearty tomato and fennel broth- Gluten free*

**Sechelt Salad**

*Mixed greens, smoked cherries, Salt spring island goats cheese, candied almonds, beet puree- Gluten free*

***Charcuterie platter***

*Cured meats and salami, house smoked salmon and oysters with mustard,chutneys and housemade crackers*

***Oysters on the halfshell***

*Local oysters, fresh horseradish, mignonette, smoked onion relish- Gluten free*

***Market Crudo***

*Daily chef inspired crudo showcasing sechelt local seafood*

**Entrees**

***Mussels***

*With housemade fennel sausage, cherry tomatoes, house made kimchi, sweet potato and a roasted tomato-coconut broth- Gluten free*

***Grilled Striploin Steak***

*Topped with anchovy butter and chimmi churri sauce, roasted sweet potato and market vegetables- Gluten free*

***Halibut***

*Filet with brown butter and squid ink veloute, pickled sea asparagus, spring onion and halibut dumpling and market vegetables*

***Cider braised Pork Belly***

*With apple pave, mustard slaw, sweet potato frites, market vegetables- Gluten free*

***Sumac and apple poached Salmon***

*with roasted beet creme fraiche, israeli cous cous, market vegetables and crispy salmon skin garnish*

***Spatchcock chicken***

*Half chicken smoked and roasted with celeriac mash, market vegetables and wild mushroom sauce- Gluten free*

**Vegetarian**

***Ribollita***

*Hearty tuscan style stew with white beans, tomato, kale, mushrooms and fresh herbs. served with fresh grilled bread-Gluten free*

***Wild mushroom Strudel***

*Roasted wild mushrooms, puff pastry, tarragon cream sauce and market vegetables*

***Feature Risotto***

*Daily risotto featuring seasonal produce from the garden-Gluten free*

**Desserts**

***Chocolate hazelnut bar****-*

*crispy rice base, chocolate mousse, cherry mousse, served with cherry gelato and smoked hazelnuts- Gluten free*

***Blackberry semifreddo***

***-*** *Stewed blackberries, vacherin meringue and oat crumble- Gluten free*

***Coconut and lime panna cotta****-*

*lime and raspberry compote, ginger tuile- Gluten/ Dairy free*

***Strawberry shortcake****-*

*Vanilla sponge cake, strawberry compote, fresh strawberries, white chocolate ganache, chantilly cream*