

\$95/person
(includes a glass of N/A or alcoholic of bubbles)

Appetizer

Corn Panna Cotta
Grilled prawns, focaccia, candied jalapeno

Bistro Salad
Poached egg, mustard vinaigrette, crispy prosciutto, croutons

Beet Terrine
Goat cheese, leek ash, pickled mustard seed, orange, walnut, honey

Main Course

Beef Filet
Beef filet mignon, grilled hen of the woods, potato rosti, demi glace, brussel sprouts, pea puree

Halibut
Butter poached halibut, root vegetable pave, lime butter emulsion, asparagus

Gnocchi
Lemon herb gnocchi, hen of the woods, fermented serrano butter, caramelized onions, brussel sprouts, asparagus

Dessert

Chocolate Cremeux
Sponge cake, cherries, pastry cream

Cranberry
Rosemary ice cream, almond, caramelized white chocolate

Coconut
Coconut cream, lemon curd, caramelized pineapple, oat

20 *The* 20
LAKEHOUSE
AT *Shawnigan*

Libations

Season's Dreaming
Holocene "Honey, I'm Home" Gin, Esquimalt Limoncello, The Woods Amaro Chiaro, quince, mint, sidecar of sparkling wine \$17

*Slumbering Winter to lively Spring
The seasons change is here to bring
Summer's cheer and Autumn's yawn
Through the longest night to the dawn*

Additional Courses

Miyagi Oysters
*Half dozen oysters, mignonette, cocktail sauce
\$24*

Charcuterie
*Artisan salamis, cheeses, accompaniments and fresh bread
\$30*

Duck Rilette
*Citrus cured duck, bumbleberry jam, fresh focaccia, pickles
\$25*

Truffle Risotto
*Fresh Burgundy truffle, risotto, parmesan
\$24*

Caviar
*Northern Divine sturgeon 12g
\$60*