



Menu is available June 6th – June 22nd, 2018
All menu items served as a 3 course chef tasting \$19.00 – \$26.00, plus taxes

First Courses

Graved Lax

Cured BC salmon with asparagus, minced egg and pickled red onion

Sautéed Humboldt Squid

Tomatoes, capers, basil sauté, crispy garlic and shredded fried potatoes

Providence Salad

Selection of mixed local greens, vanilla champagne vinaigrette & pickled shallots

House Soup

Beet and dill borscht with duck confit, olive oil powder & crème fraîche

*Produce purchased from
local vendors &
Providence Farm*

Main Courses

Served with seasonal vegetables and potato

Strip Loin Steak

Caramelized onion purée, boursin mashed potatoes and green peppercorn sauce
3 courses \$26.00

Providence Farm Chicken Breast

Herb marinade, sautéed kale, char and white wine dijon cream sauce
3 courses \$25.00

Mizo Maple Ling Cod

In a soba noodle broth with spinach, mushrooms and kombu
3 courses \$26.00

Roasted Sweet Potato & Squash

‘Risotto Style’ toasted pumpkin seeds and sunflower sprouts
3 courses \$19.00

House Made Penne Pasta

Sautéed tiger prawns roast garlic finished in a rosé sauce
3 courses \$21.00

Desserts

Stone Fruit Flambé

Vanilla ice-cream and cinnamon tuile

Honey Lavender Shortbread

Lime crème fraîche

Spring Rhubarb Crumble

Vanilla whipped cream

Bread

Fresh Oven Focaccia

With olive oil & balsamic vinegar
\$5.00

Farm Table Restaurant

Wednesday to Friday

5:30 to 9:00 pm

250.597.0599

1843 Tzouhalem Road