

THE RESTAURANT

at Painted Boat



Lunch

Baby Lettuce and Green Bean Salad with Toasted Hazelnuts and Salt spring Island Chèvre \$12

Cream of Potato and Leek with Island Clams and Smoked Salmon \$10

Warm Olive Oil Marinated **Mediterranean Olives** \$8

Cured Ham and Melon Salad with Pickled Bermuda Onion \$15

B.C. Crab Cakes with Strawberry Salad and Russian Dressing \$16

Mussels with Saffron Tomato Butter and Anchovy Bread Crumb \$15

Crispy Calamari with Chili and Celery Remoulade \$15

Chive and **Farmhouse Cheese Gnocchi** with Shiminji Mushrooms and Beure Blanc \$15

Roast Chicken Linguini, Poultry Reduction, Red Grapes, Fresh Cream \$18

Bison Burger, Aged Cheddar, Shallot Relish, Cherry Tomato Ketchup \$20

Open Faced **Smoked Salmon and Egg Salad** on Toasted Brioche \$18

Curry Battered Queen Charlotte **Halibut**, Cucumber Raita \$20

Tomato **Shellfish Conchiglie Pasta** with Coriander and Chili \$18

Vegetarian Tasting Menu \$20

Lunch Side Soup or Salad or Spiced Fries \$7

Dinner

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Chive and **Farmhouse Cheese Gnocchi** with Shiminji Mushrooms and Beure Blanc \$15

Roast Chicken Breast Provencal with Preserved Lemon Risotto \$24

Grilled **AAA Certified Angus New York Steak** with Baby Potato and Shiitake Fricassee \$28

Rack of Lamb with Two Onion Compote, Baby Carrots and Red Wine Lentils \$32

Queen Charlotte Halibut with Cucumber Potato Salad, Baby Shoots and Roast Pepper Coulis \$25

Pan Seared **Arctic Char** with Spiced Orzo and Apple and Beet Carpaccio \$24

Roast Bison with Potato Gnocchi, Butter Braised Pearl Onion and Cranberry Relish \$40

Vegetarian Tasting Menu \$20

Dessert

Lemon Thyme Crème **Brulee**, Fresh Raspberries

Stone Fruit **Galette**, Cinnamon Sabayon

Lemon Tart, Glazed Blackberries

Dark Chocolate Mousse with Warm Almond Cake

Farm House **Cheese Selection**, Fruit Preserves

\$9 Each

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