

THE ARBUTUS ROOM



RHUBARB SALAD

elderflower infused rhubarb, cucumber, belgian endive, watercress, strawberry, goats cheese, basil vinaigrette | 15
Perseus Rose Frizante 2016, Penticton BC | 10.5

CAULIFLOWER GRATIN

hojne dark matter bechamel, amber ale cheddar | 15
Hoyne dark matter | 5.5 (sleeve)

ENGLISH PEA RAVIOLI

ricotta, english pea, onion, roasted garlic, preserved lemon, parmesan cream | 18
Covert Farms Sauvignon Blanc - Semmillion 2017, Oliver BC | 10

SMOKED BONE MARROW

mushroom duxelle, garlic toast | 20
Taylor Fladgate White Port | 7 (2oz)

CHORIZO & SQUID

cherry tomatoes, grilled scallion, chile lime dressing | 22
Dirty Laundry Gewurztraminer, Summerland BC | 8

GRILLED ASPARAGUS

roasted tomatoes & red pepper, kalamata olives, preserved lemon, basil vinaigrette | 18
Sea Cider Kings & Spies, Saanich Peninsula, BC | 7

SCALLOPS

double smoked bacon, grilled leek, braised wild mushrooms, watercress, thyme | 25
Corcelettes Pinot Noir 2017, Similkameen BC | 11.5

TROUT CONFIT

pernod braised fennel, orange & fennel salad | 30
Syncromesh Reisling 2017, Naramata BC | 9.5

MUSSELS

gorgonzola, double smoked bacon, white wine cream sauce | 25/lb
Poplar Grove Chardonnay 2017, Penticton BC | 11.5

HALIBUT

maple & rum marinated halibut, cabbage, scallion, red pepper, snow pea, radish, garlic, ginger, miso, cashew | 25
Tugwell Creek Mead - Solstice Metheglin, Sooke BC | 12

BRAISED BEEF SHORT RIBS

cauliflower puree, honey glazed carrots, leeks, bacon | 45
Siren's Call Petit Verdot 2014, Osoyoos BC | 14

PORTERHOUSE

24oz AAA Porterhouse steak, tarragon & blue cheese butters | 90
Gran Appasso 2017, Italy | 10