

ARBUTUS ROOM

AT BRENTWOOD BAY RESORT

START SMALL

Charred Kale & Citrus Salad 16

orange, grapefruit, pumpkin seeds, crispy shallots, sunflower tahini dressing

Arugula & Pear Salad 11

fennel, pomegranate, hazelnuts, country bee honey, grana padano, preserved lemon vinaigrette

Ahi Tuna Crudo 21

pickled fennel, blood orange, local greens, extra virgin olive oil

Beef Carpaccio 18

truffle aioli, grana padano, capers, extra virgin olive oil, vancouver island sea salt, house made crackers

Black Sesame Steam Buns 14

duck confit, ginger hoisin, crispy shallot, cucumber, cilantro

ENJOY TOGETHER

Black Pepper Parmesan Frites 10

house-cut kennebec potato, jalapeño ranch

Grilled Peach & Burrata Salad 22

serrano ham, basil, pine nuts, country bee honey, aged balsamic, house made bread

Buttermilk Fried Chicken 21

cowichan valley chicken wings, ssamjang, pickled vegetables

Vancouver Island Mussels 22

saffron cream, pinot gris, leeks, house made bread

Fried Little Qualicum Brie 19

peppered country bee honey, bc apple compote

LARGE PLATES

Miso Glazed BC Sablefish 42

buckwheat noodles, bok choy, roasted shitake mushroom, radish

12oz Reserve Ribeye 56

parmesan frites, charred broccolini, peppercorn jus

Frasier Valley Duck Breast 41

smashed potatoes, charred broccolini, braised red cabbage, local blackberry jus

Cowichan Valley Chicken 30

confit garlic potato puree, charred broccolini, cipollini onion, chicken jus

Miso Glazed Eggplant 19

farro, basil, scallion, blistered tomatoes, micro greens

House Made Pasta 26

always changing

Partnering with our neighbours: country bee honey farm, little qualicum cheeseworks, vancouver island sea salt, sunwing farm, island farmhouse poultry.

Our menu is accommodating and flexible for most dietary requests. Please let us know how we can guide you.