



THE ARBUTUS ROOM

AT BRENTWOOD BAY RESORT





Starters

Eggplant Cutlet	whipped ricotta, red pepper relish, basil / 16
Tuna Crudo	mint and pea puree, caper berry, citrus filet / 22
Grilled Pear and Burratta Salad	duck breast prosciutto, preserved lemon vinaigrette / 24
Beef Carpaccio	porcini mushroom powder, truffle sea salt, rainforest crackers / 24
Chive Bannock	smoked salmon mousse, pickled red onion / 18
Heritage Greens Salad	local organic greens and vegetables / 13
Warm Mediterranean Olives	marinated with lemon peel, fresh thyme, garlic / 6

Pasta

Chef's Feature Raviolini	a showcase of local and seasonal ingredients / market price
Lobster Fettucine	butter poached lobster, prosecco cream, lobster oil / 36

Mains

Cauliflower Steak	basil chimichurri, parmesan risotto, seasonal vegetable / 28
Duck Breast	balsamic gastrique, sweet potato gnocchi, seasonal vegetables / 38
Whole Loin Porchetta	cauliflower puree, gruyere arancini, seasonal vegetables / 37
Beef Tenderloin	bone marrow brown butter, confit potato, seasonal vegetables / 54
Halibut	parmesan risotto, braised fennel, white wine leek sauce / 46
Half Brick Chicken	honey lemon thyme glaze, confit potato, seasonal vegetables / 36

The consumption of raw oysters or seafood poses an increased risk of food-borne illness. a cooking step is needed to eliminate potential bacterial or viral contamination.

Partnering with our neighbours: Country Bee Honey farm, Two Rivers Meats, Vancouver Island Sea Salt, Sun Wing Farm, Island Farmhouse Poultry. Our menu is accommodating and flexible for most dietary requests. 18% gratuity on groups of 8 or more.