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## Dine Cowichan 2018



THREE COURSE MENU \$30 PER PERSON

### APPETIZER:

*(choose one)*

#### **Coastal Crab Dip**

Served with grilled naan

#### **Maple Bacon Seafood Chowder**

Pacific halibut, snapper, candied salmon, shellfish, garlic dill cream, grilled baguette

#### **Roasted Garlic Caesar Salad**

Crisp romaine, house baked croutons, roasted garlic dressing, fresh grated parmesan

#### **Kale & Roasted Beet Salad**

With honey balsamic dressing

### ENTREE:

#### **Braised Beef Short Rib**

Whipped yukon gold potato, fresh market vegetables, Malbec demi

#### **Thai Coconut Seafood Curry**

Prawns, mussels, pacific snapper, rice noodle, thai coconut curry cream

#### **Tuscan Chicken Fettucine**

Grilled chicken breast, spinach, bell pepper, feta cheese, roasted tomato cream sauce

#### **House Smoked Baby Back Ribs**

Whipped yukon gold potato, fresh market vegetables, honey bourbon bbq sauce

#### **Fire Grilled Tiger Prawns**

Basmati pilaf, caesar salad, grilled naan bread, yogurt dill tzatziki

### DESSERTS

*(choose one)*

#### **Flourless Chocolate Stout Cake**

Raspberry coulis, vanilla bean ice cream

#### **Baileys Creme Brulee**

Torched sugar top, spiced cinnamon dust

