



**Farm Table Inn**  
savour the experience!

**Dine Cowichan Menu - \$40** plus taxes & gratuities

*No substitutions please. Available Friday and Saturday nights February 22- March 9, 2019  
On groups of 8 or more a gratuity of 18% will be added onto the final bill.*

**Start the evening off with a chefs' choice amuse' bouche**

**First Course – Choose One**

**Consommé Royale**

*A double prepared poultry stock used to create the final golden & rich consommé. Garnish with a lightly spiced **Island Farmhouse Poultry** chicken quenelle, diced tomato concassé & parsley.*

**Duo of Beets & Goat Cheese**

*Local beets poached, sliced & served on a bed of our own micro greens & pomegranate balsamic dressing. Topped lightly with local **Haltwhistle Cheese Co's** Tomme de Vallée goat cheese.*

**Main Course - Choose One**

**Farm Table Inn Savory Pork Loin Chop**

*Our own farm raised tender bone-in chop stuffed with a spinach, sage & bannock stuffing. Topped with a mushroom sauce Robert.*

**Beef Osso Bucco**

***Quist Farms** sliced beef shanks slow braised with **Riot Brewing Co's** Breakfast of Champions Coffee Lager. This dish is a RIOT on your taste buds!*

**West Coast Bouillabaisse**

*Local sourced salmon, cod, prawns, mussels & clams poached in a succulent fennel & tomato infused fish stock. Finished with a garlic rouille French bread.*

**Butternut Squash Risotto & Toasted Pine Nuts**

*Local Squash cooked with Arborio rice & a rich vegetable stock. Finished with fresh peas, roasted pine nuts, coconut cream & shaved parmesan (skip the cheese to make it vegan)*

**Dessert**

**Farm Table Inn Napoleon Square**

*Flaky millefoglie slices layered with rich egg custard, bananas, fruit preserves, whipped chantilly cream. Topped with fondant and chocolate chevrons.*

