



Menu is available February 20th – March 8th, 2019
All menu items served as a 3 course chef tasting \$19.00 – \$26.00, plus taxes

First Courses

Roasted Beet Salad

goat cheese, spring greens,
roasted walnuts

Traditional Caesar Salad

sautéed bacon, parmesan crisp &
fresh lemon

House Soup

coconut carrot purée & masala
crème fraîche

Produce purchased from
local vendors & Providence Farm

Main Courses

Pan Fried NY Steak

balsamic onions, scalloped potatoes,
lemon thyme compound butter

3 courses \$26.00

Braised Chicken

celeriac, potato mash

3 courses \$25.00

Madras Curry Sockeye Salmon

steamed basmati rice, cucumber yogurt,
spiced chick peas

3 courses \$25.00

Gnocchi Romaine

parmesan cheese, roast peppers,
crisp pea shoots

3 courses \$19.00

Squash & Spinach Cannelloni

basil cream sauce & roasted tomatoes

3 courses \$22.00

Desserts

Raspberry Ice Cream

shortbread cookies, candied ginger

Stilton Cheesecake

rhubarb sauce

Chocolate Mousse

vanilla whipped cream



Farm Table Restaurant

Wednesday to Friday

5:30 - 9:00 pm

250 597.0599

1843 Tzouhalem Road Duncan