

Appetizers

Seafood Chowder

Rich velouté with clams, smoked salmon, shrimp and nugget potato, drizzled with chili oil and fresh chives

Vancouver Island Mussels

Fresh mussels simmered in a mild curry and pickled ginger cream with julienne onions, peppers, mixed herbs from our sea view garden and French anise essence

Calamari

Tender squid darts with tzatziki, fresh sprouts and red onions

Heart of Romaine Caesar

Our Chef's interpretation of the traditional Caesar salad served with crustini and crispy capers

Baked Brie

Natural Pastures Brie wrapped in filo, served with Armenian flat bread, huckleberry compote and roasted garlic

Pan Fried Oysters

Locally grown oysters breaded with panko, served with fresh sprouts and pickled ginger aioli, garnished with a prosciutto crisp

Komoukway Mushroom Caps

Fresh BC button mushrooms topped with shrimp, crabmeat and fine cheeses. Baked golden brown on a cedar plank

Dim Sum


Steamed scallop haw gow and pork dumplings, crisp spring rolls and shrimp wontons, served with Asian mustard and sweet chili sauce

Crab Cake & Smoked Salmon

House made shrimp and crab cake with red pepper and tomato coulis, with Coho Lox and caper berries

Organic Garden Mesclun Salad

Fresh local greens and vegetables, drizzled with our raspberry herb vinaigrette, accompanied with fresh beets and Okanagan goat cheese

 All items marked with a Starfish are Spa Cuisine Selections
Please inform your server of any “[dietary requirements](#)” you may have