

Scholar's Dining Room
Classics and Contemporaries

\$55 + tax

1ST COURSE

Dungeness Crab Bisque

with Creme Fraiche and Chive

or

Dark Rosstown Chicken

Consommé

with Smoked Shoya, Shiitake Mushrooms and Celery

2ND COURSE

Saltspring Island Mussels and Manilla Clams

with Red Coconut Thai Curry, Lime Leaves and Cilantro

or

Grilled Johnston's Pork Belly

with Roasted Kabocha Squash Puree, Red Onion and Apple Marmalade, Aged Bourbon Barrel Sherry Vinegar

MAIN

Yarrow Meadows Duck Leg Confit

with Sweet Potatoes, Braised Red Cabbage and Five Spiced Cranberry Relish

or

Pan Seared Pacific Ling Cod

with Braised Beluga Lentils, Broccolini, Red Pepper Puree, Salsa Verde

or

Braised Angus Beef Shortrib

with Ricotta Gnocchi, Wild and Tame Mushrooms, Roasted Squash, Bone Marrow Jus

DESSERT

Server will provide dessert options



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Fun Facts!

Dungeness crab is named after Dungeness, Washington, a coastal area near the Strait of Juan de Fuca.

All of the pork we source is from Johnston Ranches in the Fraser Valley; they raise natural pork in humane conditions without the use of growth hormones and antibiotics.

Manila clams are not originally from Manila! They are native to the western Pacific but were introduced to the Pacific Northwest and are now an important shellfish species here.

Lingcod isn't actually a cod! Despite its name, lingcod is a greenling—a completely different family of fish.

The name shiitake comes from Japanese: shii refers to a type of tree, and take means mushroom.

The word confit comes from the French verb confire, meaning "to preserve."

Rosstown Farms are located in the Fraser Valley and do not use growth hormones in their natural chicken.

