

## Scholar's Dining Room

# Quill Menu

**\$45 + tax**

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### STARTERS

#### CHICKEN LIVER PÂTÉ

*Served on a toasted baguette with almonds and blueberry gastrique*

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#### DEEP BAY KUSSHI OYSTERS

*Half a dozen West Coast oysters with assorted sauces*

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#### BURRATA SALAD WITH HEIRLOOM TOMATOES

*Soft mozzarella cheese served with heirloom tomatoes and roasted hazelnuts*

### MAINS

#### BEEF FLAT IRON STEAK

*Two Rivers 6 oz beef iron steak, fingerling roasted potatoes, seasonal vegetables and demi sauce*

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#### HALIBUT WITH FENNEL SALAD

*West Coast halibut fillet rubbed with spicy miso served with shaved fennel, red pepper, red and green onions, mirin, cherry blossom sakura and sesame seed oil*

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#### SMOKED RABBIT CONFIT SALAD

*Lightly smoked Fraser Valley rabbit cooked in duck fat, tossed with mixed greens, radishes, red onions, cherry tomatoes and a verjus vinaigrette*

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#### HOUSE-MADE PAPPARDELLE PASTA

*Ribbon pasta coated in a chestnut cream sauce, tossed with gorgonzola and roasted pecans*

### DESSERT

#### ZABAGLIONE MOUSSE WITH RASPBERRY SAUCE

*Italian custard-style whipped mousse, served with fennel pollen meringue cookies and raspberry sauce*

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#### LEMONGRASS BRÛLÉE

*Classic crème brûlée infused with lemongrass and topped with caramelized sugar*

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#### STUDENT'S CREATION

*Ask your student server for this week's speciality*

*Proudly serving Oso Negro regular and decaffeinated coffee*