



ROCKWATER 'QUIET SEASON' TABLE D'HOTE SPECIAL

Choice of one starter, one entrée, & dessert for \$27.95

APPETIZERS

Daily Soup

Caesar Salad, *House made foccacia croutons, pancetta, crisp capers, & preserved lemon*

Butter Lettuce and Organic Local Lettuces, *Roasted apple & thyme vinaigrette, glazed hazelnuts & aged white cheddar*

Duck Leg Confit, *Sour cherry, green apple & pistachio compote*

Pumpkin Tart, *House made young cheese, black mission figs with a red beet reduction*

Seared Pacific Scallops, *Crisp pork belly confit, oven dried grape tomato's, & fresh horseradish*

Golden BC Chanterelle Mushroom Crostini, *Organic double smoked bacon, & white truffle essence*

Braised AAA Beef Short Rib Ravioli, *Walnut & gorgonzola compound butter & grilled Bosc Pears*

ENTREES

Braised Organic Free Range Game Hen, *With black kalamata olives, honey roasted garlic, & house made potato gnocchi*

8 oz, 28 Day, Dry Aged California Cut New York Steak, *With stilton & Yukon gold*

potato cannoli, caramelized shallot marmalade

Brome Lake Duck Breast, *With sun dried cranberry & du puy lentil tart, confit of mandarin oranges*

Smoked Pacific Sablefish, *With roasted spaghetti squash, cranberries, pistachios, & scallions*

Salt Spring Island Lamb Shoulder, *braised with grilled apples & smoked pumpkin with a*

house cured ham & potato cake

Sesame Crusted Pacific Albacore Tuna, *Grilled rare, crisp rice roll, wasabi kewpie aioli, sweet soy*

DESSERTS

Chocolate Pate, *With white chocolate, pistachio cookies & sour cherry jam*

Toasted Pecan Bread Pudding, *With sun dried blueberry caramel, grilled pears & house made Bailey's ice cream*

Espresso Crème Brulee, *With vanilla froth, almond biscotti wafers and almond butter*

Caramelized Lemon Sabayon Tart, *With toasted pine nut crust, honey scented crème fraiche & raspberry puree*