


# LEGENDS MENU

## FIRST

### Clam Chowder

Clam & Smoked Salmon Chowder

### Kale Caesar Salad

Romaine, Kale, Manchego Cheese, Creamy Garlic Caper Dressing Pancetta Chip, Grilled Baguette  
(Add on Salmon or Spot Prawns) 

### BC Spot Prawn Bruschetta

With Crispy Caper, Focaccia, Grana Padano & Chili Aioli

### BC Oysters

House made Hot Sauce, Lemon Shallot Mignonette Fresh Horseradish

### Salt Spring Island Mussels

Fennel Cream Sauce, Roasted Garlic & Pickled Onion

### Crispy Artichokes

Marinara, Basil Oil & Shaved Parmesan

### Charcuterie & Local Cheese Platter

Qualicum Cheese, Saltspring Island Cheese, Antipasti, Assorted Cured Meats, Fig & Caramelized  
Onion Jam

## SECOND

### Risotto

Asparagus, Pancetta & Goat Cheese

(Add on Salmon or Spot Prawns) 

Recommended Wine Pairing Prospect Chardonnay

### Pappardelle

Chorizo Ragout, Confit Cherry Tomato, Arugula Pesto & Baby Spinach

Recommended Wine Pairing Borrowing Owl Merlot

### Portobello Cannelloni

Homemade Semolina Pasta, Porcini Cream, White Truffle Oil & Micro Salad

Recommended Wine Pairing Tinhorn Creek Pinot Gris

### Tuna Nicoise Salad

Arugula, Albacore Tuna, Warm Fingerling Potato, Olives & Green Beans

Recommended Wine Pairing Quails Gate Chenin Blanc

### Olive Oil Poached BC Halibut

Fresh Green Pea Risotto, Citrus Tapenade

Recommended Wine Pairing Hester Creek Cab Franc Rose

### Salmon Romanesco

Seasonal Salmon Run, Romanesco Sauce, Grilled Asparagus, Basil Oil & Herbed Cous Cous

Recommended Wine Pairing Meomi Pinot Noir

### Island Rack of Lamb

Pistachio Crusted Lamb, Tarragon Ricotta Gnocchi, Sauteed Green Beans

Recommended Wine Pairing Wolf Bass Cab Sav

 OCEAN WISE

 VEGETARIAN