

All Seasons Café

Autumn / Fall

Starters

Pablo's Marinated Olives <i>Sun Dried Tomatoes, Orange, Rosemary</i>		4
Succulent Autumn Soup <i>Cup or a Bowl</i>		MP
All Seasons Cafe Salad <i>Hibiscus Dressed Greens, Roasted Beets, Grapefruit, Aged Cheddar & Spiced Pecans</i>	V	11
Stacked Caesar <i>Layered Romaine, Parmesan Curls, Balsamic Reduction, Crispy Capers, Wild Mushroom Croustade</i>	V	12
Pate De Maison <i>Always Changing Flavours served alongside House Pickles, Preserves, Chutneys, Petit Greens, Sourdough Crostini</i>		13
Artisinal BC Cheese Plate <i>Aged Cheddar & Apple Paste, Blue Claire Poached Pears & Truffle Honey, Qualicum Island Brie with Toasted Pinenuts</i>	V	15
Diver Scallop <i>Cast Iron Seared, Squash Chutney, Potato Rosti, Crispy Sage</i>		15

Mains

Herbed Potato Gnocchi <i>House Made Dumplingo, Glazed Carroto, Peas, Shoots & Parmesaj</i>	V	22
Roast Squash Ravioli <i>Squash Walnut Stuffing, Shitake Mushrooms, Goji Berries, Smoked Pepper Butter & Parsley</i>	V	22
Braised Lamb Shank <i>Slow Braised Shank, Earl Grey Infused Beets, Smashed Yukon Golds, Oatmeal Charger, Braising Jus</i>		25
BC Halibut <i>Pan Seared Filet, Roasted Mini Potatoes,, Pea Shoot Salad Orange & Saffron Braised Fennel, Grilled Vegetables</i>		28
Crispy Skin Duck Breast <i>Suckling Duck Breast served a top Wild Mushroom Risotto, with Baby Carrots, Greens & Jus</i>		28
Grilled Angus Beef Striploin <i>Merlot Marinated Beef, Roasted Endive, Portobello Mushroom, Glazed Root Vegetables, Dijon Mashed Potato, Rosemary Scented Jus</i>		32

Ocean Wise  Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

V=Vegetarian

Please, in the interest of our other guests, one check per table
15% discretionary gratuity for parties of 8 or more