

DEANE HOUSE

RESTAURANT & GARDEN
DINNER

STARTERS

FRESH SHUCKED OYSTERS4ea shallot mignonette, fermented hot sauce	HAIDA GWAI HALIBUT CAKE26 sauce gribiche, frisée
SEARED HOKKAIDO SCALLOPS 24 hazelnut, Himrod grape, shaved fennel	RED LENTIL HUMMUS 17 sprouted lentil cracker, seasonal crudité
SALT SPRING ISLAND MUSSELS24 fennel sausage, garlic, white wine, grilled sourdough	HANSEN RANCH BEEF TARTARE23 cured egg yolk, mustard aioli, pickle, sourdough crisps
FOGO ISLAND CRAB BISQUE24 Vital Green Farms crème fraîche, wild pink shrimp	EWE-NIQUE FARM LAMB RIBS20 crabapple glaze

SALADS & VEGETABLES

ENDIVE SALAD16 candied hazelnuts, Nostrala, Himrod raisin vinaigrette	SMOKED MUSHROOM PEROGIES24 Gouda fondue, Edgar Farms green peas, pea shoots
TABER CORN RISOTTO 24 B.C. Chanterelles, Clos des Roches	GINGER BEETS 17 maple chilli glaze, toasted sesame

MAINS

QUINOA & SPAGHETTI SQUASH RÖSTI29 squash purée, roasted carrots, braised celeriac	BROEK FARMS PORK LOIN42 spätzle, choucroute, arugula, anise jus
PAN SEARED RAINBOW TROUT45 seared endive, turnip purée, trout roe and pea beurre blanc	EWE-NIQUE FARMS LAMB50 merguez, red fife tabouli, roasted eggplant purée mustard jus
MANITOBA PICKEREL40 choucroute, parsnip purée, grenobloise	BRIGGS BISON STRIPLOIN50 Agrida potato pavé, Poplar Bluff roasted carrot, Saskatoon berry & tamarind emulsion
GINDARA ROAST SABLEFISH50 Maitake mushrooms, seared leeks, mushroom dashi	ALBERTA BEEF SELECTIONMP creamed kale, triple cooked potatoes red wine jus
GRILLED CHICKEN BREAST40 creamed morel mushrooms, gnocchi, tarragon jus	

SIDES \$10

SHOESTRING FRIES CREAMED TABER CORN ROAST SQUASH

CHEF'S TASTING MENU \$120
5 Courses/Full Table Participation



All seafood selections are the best sustainable choices as recommended by Vancouver Aquarium's Ocean Wise program.



When you order our Red Lentil Hummus, \$1 will go to BB4CK to connect kids to the food they need to learn, grow and play.