



Menu is available October 17th – November 2nd, 2018
All menu items served as a 3 course chef tasting \$20.00 – \$26.00, plus taxes

First Courses

Seared Albacore Tuna

Moroccan spiced wheat berries
and herb pistou

Providence Salad

Golden beet carpaccio, white balsamic
reduction, virgin olive oil
and parmesan cheese

House Soup

Caramelized onion puree
and brown almond butter

Produce purchased from
local vendors & Providence Farm



★ www.cc.viu.ca/farmtable

Main Courses

Seared Pork Loin Chop

White bean, savoy cabbage
and spinach sauté
3 courses \$25.00

Baked Chicken Breast

Garlic roasted cauliflower corn
and basil salsa
3 courses \$25.00

BC Salmon in Shiitake Broth

Shiitake mushrooms, togarashi spice, baby
bok choy, and udon noodles in dashi broth
3 courses \$26.00

Wild Rice & Pecan Salad

Macerated kale, fennel, apple
and toasted pecans
3 courses \$20.00

House Made Fettuccini Pasta

Andouille pork sausage, sun dried tomatoes,
fresh spinach in a white wine cream sauce
3 courses \$21.00

★ Fully Licensed

Desserts

Lemon Curd

Strawberries, candied pumpkin seeds
and vanilla whipped cream

Chocolate Lava Cake

Vanilla whipped cream
and caramel sauce

Red Wine Poached Pear

Little Qualicum Cheeseworks brie
in puff pastry

Bread

Fresh Focaccia Bread

Olive oil and balsamic vinaigrette
\$5.00



Farm Table Restaurant

Wednesday to Friday
5:30 - 9:00 pm
250 597.0599

1843 Tzouhalem Road Duncan

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