



Menu is available January 10th – 25th, 2019
All menu items served as a 3 course chef tasting \$19.00 – \$26.00, plus taxes

First Courses

White Bean Puree & Candied Bacon

Toasted almond crackers, maple syrup

Tomato & Bocconcini Salad

Artisan mixed greens, basil & olive oil

House Soup

Seafood chowder, yukon gold potato crisps

Produce purchased from
local vendors & Providence Farm



Main Courses

Red Wine Braised Beef

Lemon crème fraiche whipped potatoes,
roast garlic and basil 'gremolata'

3 courses \$25.00

Ballotine of Chicken

Spinach, feta & parsley stuffing, rice pilaf,
tahini lemon dressing

3 courses \$25.00

Octopus & Chorizo Portuguese

Roast potatoes, tomato sauce, spinach,
oregano and feta cheese

3 courses \$25.00

Lentil & Quinoa Phyllo

Roast pepper coulis, feta cheese,
fresh green salad

3 courses \$19.00

House Made Potato Gnocchi

Parmesan cream sauce and sautéed kale

3 courses \$21.00

Desserts

Apple Tarte Tatin

House made bay scented ice cream &
caramel sauce

Deconstructed Cherry Cheesecake

Graham crumbs, vanilla whipped cream

Rhubarb Crumble

Vanilla whipped cream



Farm Table Restaurant

Wednesday to Friday

5:30 - 9:00 pm

250 597.0599

1843 Tzouhalem Road Duncan