

## SIGNATURE SELECTIONS

### *Appetizers*

- 🌿 **Beet Salad** 15-  
*Goat Cheese, Arugula Pesto*
- 🌿 **The Pointe Salmon Tasting** 16-  
*Tartar-Gravlax-Candied*
- Pan Seared Duck Foie Gras** 22-  
*Kumquat Compote, Honey Thyme Foam*

### *Mains*

- 🌿 **Wickaninnish Potlatch** 34-  
*West Coast Seafood, Shellfish Tomato Bisque*
- Grilled Premium Alberta Ribeye** 40-  
*White Bean Ragoût, Qualicum Blue Cheese & Roasted Garlic  
Rosemary Dijon Sauce*
- Tofino Dungeness Crab**  
*Seasonal Vegetables, Herb Mashed Potatoes & Garlic Butter*
- Whole Steamed Crab** 44-  
**Half Steamed Crab** 22-

*Sous Chef  
Jan Dobbener*

*Chef de Cuisine  
Andrew Springett*

🌿 *Inspired by the Ancient Cedars Spa*

🌀 *Service not included* 🌀

## LAND

### *Appetizers*

-  **“Nanoose Edibles” Organic Greens** 10-  
*Roasted Beets, Sherry Vinaigrette*
- Butternut Squash Velouté** 14-  
*Cinnamon Marshmallow, Pumpernickel Crouton*
- The Pointe Caesar** 12-  
*Herb Croutons, Crisp Hillier’s Bacon*
- Organic Squash Agnolotti** 15-  
*Wild Mushroom Sauté, Asiago Cheese  
Pinenut & Pumpkin Seed Pesto*
- Oxtail Consommé** 15-  
*Braised Oxtail, Fresh Tarragon, Sherry Jelly*

### *Mains*

-  **Vegetarian Flight** 28-  
*Daily Creations Made From Local & Organic Ingredients*
- Pan Seared Venison Loin** 38-  
*Celeriac Purée, Fig Chutney*
- Grilled Cowichan Valley Chicken Breast** 34-  
*“Coq au Vin” Thigh, Herb Mashed Potatoes*
- Honey Jasmine Glazed Duck Breast** 36-  
*Wild Rice, Pear & Celeriac Fritter, Sautéed Spinach  
Natural Jus*
- Veal Loin** 38-  
*Dungeness Crab & Tarragon Hollandaise, Mushroom Gratin*
- Duo of Lamb** 40-  
*Roasted Rack, Braised Leg  
Sweet Pepper Polenta, Eggplant Caviar, Garlic Herb Jus*

*Sous Chef  
Jan Dobbener*

*Chef de Cuisine  
Andrew Springett*

 *Inspired by the Ancient Cedars Spa*

 *Service not included* 

## OCEAN

### *Appetizers*

**“Outlandish” Oyster & Prawn Tasting** 15-  
*Baked Oyster, Oyster Velouté, Tempura Prawn*

**Seared Rock Scallops & Roasted Bacon** 17-  
*Miso Vinaigrette, Lemon Dressed Mizuna Greens*

**Fresh Shucking Oysters** 18-  
*Pineapple Mignonette, Fresh Lemon*

 **Tofino Dungeness Crab Salad** 18-  
*Lime Dressed Mango, Coconut & Vegetable Pakora*

### *Mains*

**Seared Wild B.C. Salmon** 34-  
*Peppery Watercress Risotto, Organic Beet Sauce*

**Vancouver Island Tilapia** 35-  
*Parmesan Baked Fennel & Dill Russet Potatoes  
Blood Orange Brown Butter*

**Chorizo Wrapped Black Cod** 35-  
*Preserved Lemon Mashed Potato, Baby Bok Choi*

**Bacon Wrapped Ahi Tuna** 36-  
*Roasted Artichoke, Balsamic Brown Butter*

### *Additional Accompaniments*

*Seasonal Vegetables* 4-

*Herb Mashed or Roasted Potatoes* 5-

*Sous Chef  
Jan Dobbener*

*Chef de Cuisine  
Andrew Springett*

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*☞ Service not included ☞*