



Choice 3 course \$30.00 pp

To order Call 250-335-2625 Or E-mail: chefagnew@telus.net View menu on face

# Appetizers

### Poached Pear Salad

Poached pears, herbed goat cheese, & candied Hazelnuts on assorted mixed greens with a pear balsamic vinaigrette

### Seafood Dumpling

Hand made dumplings with local prawns, scallops & crab And a sweet chilli garlic dipping sauce

## Seared Wild Mushrooms & Grilled Peppers

In a lemon thyme sauce on herb polenta

## Mains

All meals come with scalloped multi potato pie & seasonal local vegetables

#### Pan Seared Duck Breast

Rubbed with a "Clever Crow's 6" spice before searing and topped with a red current, red onion relish

Pork Tenderloin Medallions

Roasted in a quince chipotle glaze

#### Grilled Beef Tenderloin

Bedded on thick sliced caramelized red onion and topped with sautéed wild mushrooms and a red wine balsamic jus

> Moroccan Spiced Seared Salmon with a honey lemon blackberry sauce

## Dessert

Chocolate Pate & Raspberry Coulis

or

Fresh Lemon Curd Tart

Vegetarian, gluten or any other dietary needs can be accommodated