



DINNER EATS

ask your server about our daily feature!

Let's begin with...

Appies

SEARED SCALLOPS 18
Fresh scallops, smoked carrot puree, pickled kelp, puffed wild rice, crispy seaweed chips, white balsamic reduction

SIGNATURE CRAB CAKES* 20
Victoria's famous Blue Crab Seafood House crab & shrimp cakes, slaw, chipotle aioli

SORREL GRAVLAX 14
BC spring salmon, squid ink tapioca crisp, pickled mustard seeds, pickled watermelon rind, bourbon crème fraiche, sorrel

SMOKED BC OYSTERS 14
Truffle egg, crispy mushrooms, spinach, egg yolk puree, bacon powder, ash tuile

MUSHROOMS ON TOAST 16
Wild & Cultivated BC Mushrooms, creamy mushroom demi, ciabatta, pecorino romano

Salads

SHAVED ASPARAGUS SALAD 14
Four ways of asparagus, 63 degree egg, maple dijon vinaigrette, lemon gel

PALBACORE BEAN SALAD* 22
Togarashi crusted rare tuna, baby beans, black barley, radishes, shaved fennel, cured egg yolk, white miso dressing

SIGNATURE SALAD 16
Mustard greens, toasted pistachios, smoked goat cheese, fresh berries, sour cream emulsion, black garlic dust
Add protein from the sides listed below

SPINACH & KALE CAESAR 14
Classic house-made dressing, bacon, croissant croutons, parmesan cheese, white balsamic drizzle
Add protein from the sides listed below

HEIRLOOM TOMATO SALAD 14
Smoked goat cheese croquette, balsamic bourbon reduction, baby basil. *Add protein from the sides listed below*

And the main course...

PRESTONS STYLE CARBONARA* 21
Three kinds of house-made spaghetti, swiss chard, maitake mushrooms, house-made bacon, soft 63 degree free run egg

BEEF TENDERLOIN 36
7 oz. thyme & bay leaf rubbed tenderloin, bourbon creme fraiche, sour onion, black garlic crisps, pickled wild mushrooms, fire blistered vine-ripened tomatoes, steak cut fries

BACON SKINNED HALIBUT 28
6oz halibut, house bacon, corona beans, nori butter, grilled asparagus, ash aioli, spruce vinegar, hay oil, kumquat

CONFIT CHICKEN 24
Golden mustard pickle, emmental cheese dauphinoise potato, crispy kale

BC WILD SALMON 26
Sous-vide salmon, asparagus, seasonal mushrooms, crispy skin, hollandaise, leek ash tuile, sorrel

WEST COAST PAELLA 26
Chef selected BC seafood, chorizo sausage, roasted peppers, smoked tomatoes, arborio rice, crispy capers

WAGYU STRIPLOIN 60
6oz cocoa nib crusted wagyu, cocoa honey shallot jus, warm potato salad, cauliflower puree, grilled zucchini

VEGETABLE NOODLES 20
Zucchini, almond pesto, coconut cream, white balsamic cherry tomatoes, braised mushrooms, basil oil, crispy basil

SEAFOOD PASTA* 28
House herb fettuccine, stewed cherry tomatoes, sliced garlic, mussels, clams, prawns, fresh torn basil, grilled lime
Add grana padano \$3

CHARRED CAULIFLOWER 21
Sherry brine, pickled peppers, roasted tomato, pearl onions, crispy capers, black olives, corona beans, lemon cashew aioli

Add a side...

CRAB MEAT (3.5oz) 12

CHICKEN (6oz) 8

PRAWNS (5pc) 10

TENDERLOIN STEAK (5oz) 20

SALMON (6oz) 10

SEARED SCALLOPS (4pc) 10

GRILLED ASPARAGUS 6

SAUTÉED MUSHROOMS 4

SIDE FRIES 4

SIDE COLESLAW 3

