


# DINNER MENU


## Starters

Feature Soup AQ  
Beets & Hannah Brook Greens 19  
Sumac & Lime Vinaigrette,  
Toasted Pistachios, Mint Labneh  
*Add Chicken Supreme or Steelhead \$14*

Hart House Caesar Salad 18  
Grated Parmesan, Brioche Croutons,  
Crispy Pork Belly  
*Add Chicken Supreme or Steelhead \$14*

 Seared Diver Scallops 28  
Cannellini Beans, Chorizo, Kale,  
Saffron Beurre Blanc

Foie Gras Terrine 29  
Toasted Brioche, Strawberry Gel,  
Macerated Strawberries, Toasted Hazelnuts

 Salt Spring Island Mussels & Clams 30  
White Wine, Basil Pistou, Cherry Tomatoes,  
Toasted Focaccia

Charcuterie & Cheese 32  
Assorted Local Cured Meats,  
Assortment of Cheese, Crostini, Cornichons

Prosciutto & Mozzarella Flatbread 21  
House Made Tomato Sauce,  
Fresh Basil Pistou, Arugula, Balsamic Glaze

## Prix Fixe Menu April

76/person

*Optional Wine Pairing 36/person*

### 1<sup>st</sup> course

Citrus & Burrata Salad (Alc 25)  
Blood Orange, Grapefruit, Orange,  
Chili Honey, Toasted Pistachios, Crostini  
*Hester Creek Estates Chardonnay - Okanagan Valley, BC*

### 2<sup>nd</sup> course

Seared Brome Lake Duck Breast (Alc \$45)  
Wild Mushroom Risotto,  
Stuffed Morel Mushrooms, Foie Gras Sauce,  
Pickled Wild Garlic  
*Fort Berens Reserve Pinot Noir – Lillooet, BC*

### 3<sup>rd</sup> course

Basque Country Cheesecake (Alc \$12)  
Seasonal Fruit Compote, Tuile, Candied Pecans  
*Gonzalez Byass - Oloroso Nutty Solera, Spain*


## Mains

Braised Lamb Shank 44  
Potato Puree, Baby Carrots & Broccolini,  
Persillade Sauce, Toasted Almonds

 Spaghettini allo Scoglio 29  
Prawns, Manila Clams, Steelhead, White Wine Sauce,  
Calabrian Chili, Cherry Tomatoes, Fresh Herbs  
*GF Corn Pasta Substitute \$3*

Pea & Asparagus Risotto 27  
Fresh Herbs, Parmigiano Reggiano  
*Add Seared Scallop \$7 each*

Hart House Beef Burger 27  
Ground Brisket, Sun dried Tomato Mayo,  
Bacon Jam, Smoked Caciocavallo Cheese,  
Dill Pickle, Pommes Frites  
*Sub Truffle Fries or Caesar Salad \$3*  
*Add Double Smoked Bacon \$3*

 Seared Haida Gwaii Halibut 47  
Lemon Beurre Blanc, Confit Heirloom Cherry  
Tomatoes, Asparagus, Cod Brandade, Fennel Salad

Seared Lois Lake Steelhead 42  
Crispy Polenta, Turnip & Carrot Puree, Snap Peas,  
Braised Fennel, Gazpachuelo Sauce

6 oz AAA Beef Tenderloin 62  
or 15 oz AAA Beef Ribeye 72  
Braised Oxtail Croquette  
Parsnip Puree, Seasonal Vegetables, Red Wine Jus

### Optional Sides

Bread & Butter 6

Truffle Frites 8


Frites 6

Sauteed Seasonal Vegetables 12

Sauteed Mushrooms 13

Add Scallop \$7

Gruyere Pomme Puree 8

 Hart House Restaurant is a proud member of  
Oceanwise  
Executive Chef: Raul Copete Vazquez