

SOOKE HARBOUR HOUSE

Sample Menu

Tuesday October 31, 2006

Boooo “Happy Hallowe’en !!!!!!!” Yikes!

Miso Worm Broth Soup with an apple juice and lemon grass marinated Sablefish, crispy snakeskin and a raw grub salad.

And

Dry Fly powder crusted Scallop with a peppercress Dragon’s blood reduction, accompanied by a butternut squash and lemon thyme Frog’s eye stew, crispy Devil’s tongue and a Swiss charred salad.

And

Dried ogre skin crusted Albacore Tuna with a spicy jalapeno mint potion and nasturtium leaf, grilled vegetable rutabaga roll, a roasted parsnip stake, and baby bok choy.

--Or--

Maplewood Farm Silence of the Lamb Loin with a white Grace cheese, pumpkin seed and watercress petrified pesto and Witches red wine stock reduction roasted garlic monster mashed potato Ruby beets and Balsamic braised eyeballs.

(Choice of desserts to follow)

Bon Appetit

\$74.95 per person, not including taxes, gratuities or beverages

Desserts

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Snow White's Apple Strudel served with a haunted prune flan, sorrel sauce and whipped cream.

Sinful Chocolate Cake stabbed with white chocolate hazelnut daggers, Gianduja ice cream Spider compote and Porter beer brew.

Garden Inspired Sorbets

(All served together)

Apple. Rose scented geranium

Blueberry, fruit sage

Strawberry, rosemary

A selection of goat's and cow's milk Artisan Cheeses

(This option available as an alternate dessert course for a surcharge of \$ 5.00)

Cow's Milk Cheese

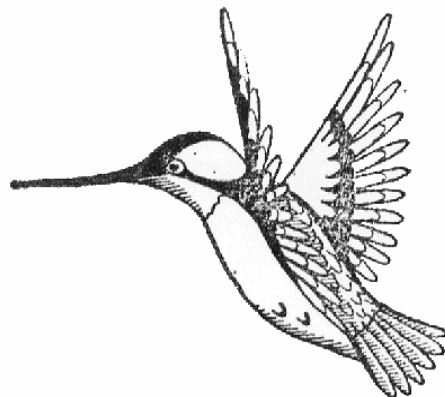
Moonstruck's cheese from Salt Spring Island: *Beddis blue* and *Baby blue*

Hilary's cheese from the Cowichan Valley: *St. Clair*

Goat's Milk Cheese

David Wood's cheese from Salt Spring Island: *Juliette*

Hilary's cheese from the Cowichan Valley: *Waxed cheddar*



Set Menu price includes dessert