



Sample Menu

The menu at Amuse is ever changing based on what is growing in our gardens, being fished in the waters off Vancouver Island, foraged in the forests or farmed in the Cowichan Valley.

SALADS & SOUPS

Cowichan Valley Salad

Amusé garden greens, pickled beets, toasted hazelnuts, Hilary's blue cheese, pickled quails eggs, walnut & chive vinaigrette
\$9

Pender Island Swimming Scallop & Spot Prawn Salad

Gamboa red & yellow tomatoes, cucumber, green onions, duck prosciutto vinaigrette
\$14

Potage de Poisson

Saffron scented fish broth, assortment of local fish & shellfish
\$9

HORS D'OEUVRES

Evening Cove Oysters

Raw or Butter Poached \$2 each

Salt Spring Island Steamed Mussels

White wine cream Sauce, Hilary's blue cheese, Quist farm pancetta, sorrel
\$12

Assiette De Charcuterie

Selection of house made charcuterie items using local meats
\$13

Artisan Cheese Trio

Little Qualicum Fromage Frais roasted garlic spread, traditional raclette, & Hilary's fine cheese with fresh bread & house made crackers
\$12

Codes Farm Smoked Emu Carpaccio

Hills farm arugula, pickled morels, fresh shaved parmesan, mustard dressing, pine nuts
\$12

Chanterelles on Toast

Local chanterelles, brandied cream sauce, fresh thyme
\$13



Summer Menu

ENTRÉE

Veal Forestière

Sauté escalope of Quist farm Veal, risotto gateau,
Lobster mushrooms, sage & preserved lemon pan jus
\$26

Seared Cowichan Bay Farm's Duck Breast

Corn, pancetta & herb clafouti, cherry duck fume sauce
\$30

Confit of Smoked Pork

Spiced peach & apricot relish, warm green
lentil & tomato salad, sauce charcuterie
\$24

Herb Rubbed Grilled Quist Farm Lamb

Quist Farms lamb top sirloin, ragout of patti pan & pearl onions, tomato
Tarte tain, goat cheese crème fraiche, gamboa tomato & red pepper coulis
\$26

Beaujolais Braised Wild Sockeye Salmon

Fresh herbs de provence encrusted salmon, Quist
Farm's pancetta rosti potatoes, caramelized fennel bulb
\$27

Pan Seared Hill's Farm Chicken Breast

Mustard & herb gnocchi, parisienne; wild mushroom bouillon
\$24

Sole Papillote

Sole stuffed with house smoked salmon
mousseline, potato almond croquettes, sorrel velouté
\$25

Farmer's Market Vegetables

Chef's nightly creation based on availability of the market
\$19