



~ **HERON ROCK BISTRO** ~

\$36 ~ 3 COURSE MENU ~

TO START

ROASTED TOMATO (VEG)

LIGHTLY CREAMED WITH FRESH HERBS

OR

NEW ENGLAND SEAFOOD CHOWDER

SCALLOPS, CLAMS, CREAM & HERBS

OR

HOUSE SALAD (VEG)

ORGANIC GREENS, DIJON-SHALLOT VINAIGRETTE, TOASTED SEEDS, APPLE, GRAPES

OR

KALAMARI

TEMPURA BATTERED SQUID, PAPRIKA AIOLI, BREAD & BUTTER PICKLES

MAIN

SEARED ALBACORE TUNA

LOCAL TUNA SEARED RARE, ROASTED TOMATOES, GRILLED ASPARAGUS & FINGERLING POTATOES,
WITH GREEN GODDESS DRESSING & OLIVE RELISH

OR

LOCAL ROASTED CHICKEN

LEMON-WHITE WINE HALF CHICKEN, SAANICH ORGANICS VEGETABLES,
FINGERLING POTATO & SQUASH HASH, CHICKEN GRAVY

OR

LAMB BURGER

NATURALLY RAISED LOCAL LAMB WITH STILTON CHEESE, MUSHROOMS & CHIPOTLE ONION RELISH
ON A HOUSEMADE BUN WITH AIOLI, LETTUCE & TOMATO

CHOICE OF: HOUSE CUT KENNEBEC FRIES OR ORGANIC GREENS WITH DIJON-SHALLOT VINAIGRETTE

OR

HAND MADE BEET GNOCCHI (VEG)

ORANGE GINGER CREAM, PEAS, ROASTED ROOT VEGETABLES, FRESH DILL & PARSLEY, MANCHEGO CHEESE

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DESSERT

CHOCOLATE DOMED MOUSSE (GF)

CRANBERRY COULIS, WHITE CHOCOLATE SHAVINGS

OR

VANILLA BEAN CREME BRÛÉE