

THREE COURSE MENU

\$45 / person

TO START

Housemade Clam Chowder

New England style

Sandbar House Salad VGF

carrots, radishes, cucumbers, gem tomatoes, pumpkin seeds, apple cider vinaigrette

Caesar Salad

parmesan croutons, fried capers, grana padano

ENTRÉES

Grilled BC Salmon GF

coconut jasmine rice, market vegetables, chive beurre blanc

Grilled Chicken Supreme

seasonal vegetables, lemon herb roasted potatoes, demi-glace

Seafood Hot Pot.

fresh fish, prawns, mussels, scallop, market vegetables, coconut red curry broth

Wild Mushroom Agnolotti ${\Bbb V}$

truffle cream sauce, arugula, grana padano

ENTRÉE ENHANCEMENT

Alderwood Grilled Sablefish + \$10

miso-marinated black cod, coconut jasmine rice, market vegetables

DESSERT

Chocolate Truffle Cake

raspberry coulis

Mango Panna Cotta GF

toasted coconut

