

SUMMER DINNER SPECIAL

June 1 - 21, 2019 5pm - 8pm

Appetizers

Tomato bisque

Parmesan fondant, cracked fennel seed, basil emulsion

Caesar salad

Romaine hearts, garlic croutons, Reggiano cheese

Saanich Organics field greens

Garden blossoms, honey scallion vinaigrette

Fior di latte "panzanella"

Summer cherries, salted cucumber
cracked pepper brioche, balsamic caviar, basil emulsion

Desserts

Meyer lemon verrine

Lemon crèmeux, mousseline cream, lemon thyme gelée
meringue, lemon gel, toasted graham crumb

Espresso torte

Coffee sponge, Kahlua, espresso
caramel and vanilla mousse, coffee syrup
chocolate gelato, milk crumb

Vanilla bean crème brûlée

Sugar cookie

Chocolate tart

Almond gelato, coconut chocolate ganache, almond crust

Entrées

Saanich Peninsula pork loin chop

Warba potatoes, pickled apple, cabbage leaf, broccolini
smoked bacon gremolata, cultured cream

AAA Alberta beef tenderloin

Smoked potato rösti, woodland mushrooms, bush beans
cured egg yolk, Reggiano cheese lemon aioli

Wild B.C. salmon

Tarragon ricotta gnudi, summer squash caponata
almond crumb, tomato anchovy beurre blanc

Cowichan Valley chicken breast

Rosemary Camembert bread pudding, burnt carrots
upland cress, mountain berry honey reduction

Cauliflower acarajé

Black-eyed pea fritter, summer tomato
sprouted fenugreek, fermented sweet pepper
cashew cream

Includes:

- Adult admission
- Your choice of entrée and either appetizer or dessert

Come experience our colourful and stunning array of summer blooms, followed by a splendid Dining Room Restaurant 2 course dinner

- June 1 to 14 - \$70.00 + tax
- June 15 to 21 - \$72.00 + tax

Reservations are recommended.

Call: 250.652.8222 or butchartgardens.com

Menu subject to change

5.02.19

Please inform our staff of any allergies or food sensitivities prior to placing your order. Due to the nature of our kitchen operations the possibility of cross contamination may still occur despite all reasonable efforts. We are happy to assist you in your menu decisions.