

# THE DINING ROOM RESTAURANT

## Served 3 Course Dinner

June 14 - September 1

### Saanich Organics' greens

Almond praline, salted cucumber, carrot, summer blossom, wildflower honey

### Cowichan Valley chicken breast

Sprouted red quinoa, cauliflower, snap pea, dill weed, cashew crema, pico de gallo  
or

### Saanich Peninsula pork loin chop

Puy lentil, tomato, cabbage leaf, fennel, pecorino, bagna cauda, veal reduction  
or

### North Island coho salmon

Fingerling potato, coriander leaf, ginger crema, bush bean, sweet soy, nori crumb, miso hollandaise  
or

### Spaghetti quadrati al caprese

Burrata, cherry tomato, chili, lemon, basil, sourdough

### Chocolate entremets

Chocolate sponge, chocolate mousse, salted caramel, white chocolate ganache, milk crumb

### Coffee or tea

\$78.00 per person

All prices are subject to a 15% service charge and tax

Prices and menus valid until September 30, 2025

Menu subject to change



The Butchart Gardens takes dietary restrictions seriously and makes every effort to accommodate all requests.

It is your responsibility to notify us in writing a minimum of 3 business days in advance of your booking if there are any guests who have allergies or special dietary requirements.

Despite all reasonable efforts, we cannot guarantee a completely allergen-free environment due to the nature of our operations and the fact that we do use products sourced from outside suppliers.

**The Butchart Gardens®**

•OVER 100 YEARS IN BLOOM•  
NATIONAL HISTORIC SITE OF CANADA