



SIMPLE FRESH LOCAL

Thanks for joining us for Feastvan and hopefully you have the chance to try some of other great restaurants involved. eight 1/2 restaurant lounge is focused on providing seasonally motivated dishes by working directly with local suppliers to get the best such as our own honey tequila lime cilantro chorizo from D Original Sausages. We also have a Green Initiative that includes composting, LED lights, container recycling and more, which has decrease our waste by 85%.

\$20 FEASTVAN 2 COURSE

Starters

Warm Beet Salad

Mixed beets, local red kale, goat cheese, crispy shallots

Butternut Soup

Butternut squash soup topped with a cinnamon marshmallow

Tortilla Soup

Chicken, black beans, corn, avocado, tortilla crisps, mozzarella

Baked Brie

Filo wrapped brie, Uncle Bill's honey, sambal oelek, candied apple

Dungenous Crab Cake

Pure dungenous crab served with lemony yogurt & arugula

Mains

Quinoa Salmon Salad

Wild BC Salmon, black quinoa, baby spinach, roasted almonds, feta, dried cranberries, and red onions in a honey Dijon vinaigrette

Chilliwack Chicken Sandwich

Panko breaded free run chicken, our house tomato sauce, mozzarella, roasted red peppers, caramelized onions, banana peppers served on a toasted baguette with side greens

Prosciutto & Camembert Sandwich

Okanagan prosciutto, Mount Pleasant Camembert, mango, marketplace tomatoes, organic greens, Dijon aioli

Tuna Sandwich

Seared Albacore tuna, avocado, arugula, wasabi aioli, sweet soy

Wild Smoked Salmon Pizza

BC smoked salmon, creamy dill, capers, red onion, raisins

Beet Sliders

Beet slice, fresh arugula, goat cheese, berry compote

The Steak Sandwich

Local 5oz. Flatiron steak, sautéed mushrooms, caramelized onions, mozzarella, served on garlic bread with a side of BBQ sauce



Ocean Wise
A National Aquaculture Conservation Program

Price excludes taxes & gratuity



SIMPLE FRESH LOCAL

Thanks for joining us for Feastvan and hopefully you have the chance to try some of other great restaurants involved. eight 1/2 restaurant lounge is focused on providing seasonally motivated dishes by working directly with local suppliers to get the best such as our own honey tequila lime cilantro chorizo from D Original Sausages. We also have a Green Initiative that includes composting, LED lights, container recycling and more, which has decrease our waste by 85%.

\$30 FEASTVAN 3 COURSE

Starter

Dungenous Crab Cake

Pure dungenous crab served with lemony yogurt & arugula

Warm Beet Salad

Mixed beets, local red kale, goat cheese, crispy shallots

Butternut Soup

Butternut squash soup topped with a cinnamon marshmallow

Baked Brie

Filo wrapped brie, Uncle Bill's honey, sambal oelek, candied apple

Main

Gulf Island Bouillabaisse

Salt Spring mussels, Qualicum Bay scallops, our jalapeño tequila chorizo, BC prawns, fennel, red peppers in a spiced saffron broth

Blasted BC Salmon

Cinnamon Cajun rubbed BC Salmon topped with a Big Bang Red reduction with Sole Food vegetables & wild mushroom risotto

Okanagan Stuffed Chicken *gf*

BC free run chicken breast stuffed with feta cheese, sundried tomatoes, and chorizo topped with fresh corn salsa. Served with garlic mashed potatoes & seasonal vegetables

Sole Foods Spaghettini

Grilled artichoke & roasted Sole Food vegetables tossed with our house made tomato sauce and served with garlic bread

Beef Wellington

Filo wrapped Flatiron steak with spinach and wild mushrooms. Served with garlic mashed potatoes & seasonal vegetables

Desserts

Crème Brûlée

A true vanilla crème brûlée infused with Grand Marnier

Parksville Cheesecake

Ask your server for today's "Secrets" cheesecake flavour

Banana Bread Pudding

Banana bread meets bread pudding, topped with warm Caramel sauce, a homemade marshmallow, vanilla ice cream



Ocean Wise
A National Aquaculture Conservation Program

Price excludes taxes & gratuity