

2018 MENU

10 Acres Bistro (#15) - 10 Acres Farm Ossabaw Pork Terrine, Pistachio, Thyme Parsley

10 Acres Commons (#16) - Fresh Shucked Fanny Bay Oyster

10 Acres Kitchen (#17) - Cobble Hill Lamb Ragout, 10 Acres Farm Smoked Parsnip Puree

Agrius (#57) - Mortadella, Kimchi Puree, Fol Epi Bread

AURA waterfront restaurant + patio (#34) - Gochujang Fried Chicken, Pickled Vegetable Slaw, Green Onion Pancake

Bard & Banker (#31) - Korean-Style Ceviche, Charred Lime Juice, Sweet Potato Chips

Blue Crab Seafood House (#14) - Albacore Tuna & Kimchi Slider

Bona Vini Wines Co (#11) - A Selection of Fine Wines

Canoe Brew Pub (#55) - Smoked Fish Pies, Potato Top Foam, Parmesan Floss

Category 12 Brewing (#13) - Red Sour - Aged on Boysenberries; Pivotal ESB; Excitation Espresso Cacao Nib Stouth

Chateau Wolff Estate Winery & Vineyard (#59) - 2016 Viognier; 2016 Chardonnay; 2015 Syrah; 2016 Pinot Noir

Clive's Classic Lounge (#64) - Castaway: Sheringham Akvavit, Strega, Lemon Juice, Coconut Syrup, Cardamom Bitters

de Vine Wine and Spirits (#12) - A Selection of Fine Wine & Spirits

Dirty Laundry Vineyard (#8) - A Selection of Fine Wines

Discovery Coffee & Yonni's Doughnuts (#66) - Lavender Lemon Doughnuts Paired With A Feature Cold Brew

Driftwood Brewery (#45) - A Selection of Fine Craft Beers

Fiamo (#1) - Pistachio Affagatto with Espresso, Amarena Wild Cherry Syrup, Flourless Chocolate Cake Crumble, Toasted Walnuts, Cocoa Powder

Fire and Water Restaurant (#35) - Hoisin Glazed Duck Confit, Grilled Pear, Ginger & Fig Jam, Wasabi & Chive Aioli, Savoury Scone

Fireside Grill (#28) - West Coast Surf and Turf: Pan Seared Pork Belly, Braised Octopus, Spot Prawn Cracker, White Bean Emulsion, Nori Dust

Hilltop Bistro / La Stella (#60) - Tortellini in Brood: Chicken Tortellini, Triple Broth, Schmaltz, & Aromatics

Hops & Vine Consulting (#52) - A Selection of Fine Wines

House Of Boateng (catering, cafe, event space) (#36) - Spiced Pork Tenderloin, Bacon Scone, Pineapple Gel & Chimichurri

Hoyme Brewing Company (#51) - Alpha Acid IPA; Finnegan's Irish Stout; Dark Matter; Helios Dortmund Golden Lager

La Taqueria and La Mezcaleria (#21) - Mole Negro: Mexican Black Mole

Le Petit Dakar (#7) - Samosas: Veggie; Cheese Burger; Chicken; Mafe Chicken; Mac & Cheese. Chocolate Covered Frozen Cheesecake

Lighthouse Brewing Company (#19) - A Selection of Craft Beers

Little Jumbo (#9) - Lichen Crusted Rare Beef, Korean BBQ Sauce, Pickled Mushrooms, Shiso

Cocktail: License to Grill: McClelland's Islay Whiskey, Cynar, Scrappy's Firewater Bitters, House Made Grilled Pineapple Syrup

Lot 1 Pasta Bar (#1) - Guinness Beef Ravioli: Braised Beef Ravioli, Mashed Potato, Cabbage, Carrot, Pearl Onions, Peas, Guinness Broth, Parmesan

Lure Restaurant and Bar (#5) - Roasted Beet Salad, Goats Cheese, Pistachio Butter, Baby Arugula

Marina Restaurant (#38) - Citrus & Coriander Molasses Cured Albacore Tuna, Pickled Horseradish Beet Citrus Relish, Turmeric Carrot Puree, Seaweed Cracker

Maverick Beverage Co (#20) - A Selection of Custom Cocktail

Merridale Cidery & Distillery (#32) - House Cider; Mo'Moro Cider; Cowichan Vodka Lavender Lemonade Cocktail; Cowichan Gin & Tonic; Cowichan Copper Gin Apple Cocktails

Nautical Nellies Steak & Seafood House (#22) - Sous Vide Braised Beef Short Rib: Pomegranate Arils, Braised Onions, Horseradish, Roasted Garlic Aioli, Wild Baby Arugula, Toasted Brioche Roll.

Blue Crab Brioche Roll: Blue Crab, Chili Mayo, Cucumber, Red Onion, Wild Baby Arugula

O Cafe and Bistro (#49) - Roasted Johnston's Farm Pork, Parsnip, Pickled Mustard Seeds, House Made Sauerkraut, Pork Jus

Origin Bakery (#29) - Olive Sourdough with Spinach Dip; Baguette Crisp Canapes; Tea Inspired Shortbread Cookies

Oughtred Coffee (#2) - The Disqualifier: Iced Cold Brew, Iced Tonic, Bourbon Barrel Aged Orange Bitters, Tonic Water, Espresso

Peacock & Martin (#33) - A Selection of Fine Wines

Phillips Brewing & Malting Co. (#23-24) - Blue Buck; Pilsner; Solaris White Peach Ale; Megahertz Belgian ESB, Electric Unicorn White IPA

Q at the Empress (#10) - Verjus & Sea Salt Pickled Salish Sea Herring, Wild Rice Crisp, Fermented Shallot, Creme Fraiche, Ikura

Road 13 Vineyards (#46) - Honest John: White, Rose, and Red. Road 13: Stemwinder Chardonnay, 74k, and 5th Element

Sea Cider Farm & Ciderhouse (#53) - Birds and the Bees; Wild English; Rumrunner; Pippins

Sheringham Distillery (#44) - Seaside Gin; Akvavit

Shiki Sushi (#37) - Tuna Tataki; Seared Salmon Box Sushi

Six Mile Pub & Eatery (#42) - Ham Hock Terrine, Piccalilli, Lacto-Fermented Sauerkraut, Red-Fife Mushroom Gill Crisp. Dessert - South Tower of Heaven: A Study In Apple Pie

Sooke Harbour House (#43) - Grand Fir Cured Albacore Tuna, Nettle Panna Cotta, Forged Morell, Leek Ash Baguette. Dessert - Single Origin Chocolate & Cowichan Hazelnut Cotton Candy

Stanley Park Brewing (#68) - Trail Hopper IPA; Day Trip West Coast Lager

Swans Brewery, Pub & Hotel (#26) - Stuffed Yorkshire Pudding; Braised Beef, Caramelized Onions & Peppers, Smoked Mayo. Beers: Pitch Black Pilsner; Biere De Garde

The Butchart Gardens (#63) - Hand-made Ricotta Gnudi, West Coast Halibut Cheeks, Spring Peas, Mint

The Irish Times Public House (#58) - Corned Beef & Smoked Cheese Sandwich

The Local (#25) - Apple Whiskey BBW Ribs

The Mint (#65) - Butter Chicken Curry

The Pacific Restaurant at Hotel Grand Pacific (#39) - Smoked Beef Belly, Kohlrabi Sauerkraut, Saison Cheese, Caramelized Onion Mustard, Russian Rye Bread

The Union Club of British Columbia (#48) - Peruvian Seafood Stew: Salt Spring Island Mussels, Argentinian Red Prawns

The Village (#56) - Southwest Pulled Chicken Latke "Taco", Pickled Vegetables, Chipotle, Cilantro Sour Cream

The Whole Beast / Village Butcher (#62) - Bacon Skin "Pasta" Amatriciana

Toque Catering Inc (#40) - Duck "Lollipop": Duck Confit Wrapped in Smoked Duck Breast, Shaved Hazelnuts, Purple Mustard, Mustard Greens, Scent of Orange

Truffles Catering (#6) - Smoked Duck Jain Bing: Chinese Scallion Crepe, White Soy Stir-Fried Shitakes, Pickled Vegetable Slaw, Cilantro, Burnt Orange-Hoisin Glaze.

Strawberry Vanilla Cake: Chocolate Mousse Kisses, Fresh Berries, Cracked Black Pepper Tuille.

Twist of Fate Craft Cocktails (#69) - Save the Bees Knees: de Vine Spirits New Tom Barrel-Aged Gin, Local Honey Mead Syrup, Fresh Organic Lemon, Salted & Dried Lemon Peel

Unsworth Restaurant & Vineyards (#50) - Roasted Red Pepper Tuille Cone, Happy Goat Greengill Cheese Mousse, Codes Organic Arugula Pesto, Kalamata Olive Crumb.

Dessert - Mini Lemon Tart, Vanilla & Almond Crust, Lemon Curd, Candied Rose Petal

Wines: Charme de L'ile; Allegro; Petit Milo; Symphony; Ovation

Varsha Indian Kitchen (#61) - Pork Belly Naanwich: Masala Braised Pork Belly, Caramelized Onions, Salad Crisps, Dijon Mustard Curry Dip

Veneto (#3-4) - Red Wine and Garlic Braised Short Rib, Stuffed Potato Croquette.

Cocktail - Hotel Rialto: Beefeater Gin, Lemon Juice, Orgeat, Orange Flower Water, Herbsaint, Egg White, Cucumber Ice

VI Brewing (#54) - A Selection of Craft Beers

Vis a Vis, Bouchon Bar (#41) - Candied Salmon Ballantine, Cucumber Ash Emulsion, Crostini

Vista 18 (#64) - BBQ Pork Belly, Hand Made Masa Tortilla, Pickled Baby Carrots, Candied Peanuts

Walter Craft Caesar (#67) - The Classic, Eh: Walter Classic Spice, Merridale Vodka, Fresh Squeezed Lemon, Walter Craft Rim Spice, DIY Garnish Bar

Wandering Mollusk Oyster Catering Co (#27) - Freshly Shucked Evening Cove Oysters with Red Wine Mignonette or Pickled Pepper Hot Sauce

Willie's Cafe & Bakery (#30) - Beer Braised Brisket Biscuit

Zambri's (#18) - Local Clam with Faro, Couscous, & Apple