

# Anderson-Bistro Pub

## First Offerings

**Dungeness Crab Bruschetta** 9.5  
tomato cilantro vinaigrette

**Bistro Antipasto** 8.5  
prosciutto de parma, soprosatta, house cured duck prosciutto, "Black Creek" bison pepperoni, purple onion & blackberry port jam, fresh baked scones, balsamic cipolini onions & marinated olives

**Hollie Wood Oyster Platter for Two** 22  
roasted "Denman Island" oysters with alder smoked tomato sauce and goat cheese, pineapple cilantro pesto and Satori fresh shucked oysters with citrus mango emulsion **Platter for One** 12


**"Cowichan Farm's" Chicken & Smoked Pork Belly Cakes** 9  
purple onion & blackberry port jam


**Steamed Saltspring Island Mussel & Manila Clams**  
pineapple thai curry broth  
appetizer 9.5  
entrée 15.5

## Soups

**"Chef's Corner" Feature Soup Selections**  
(please ask your server)

## Field Greens

 **Organic Field Greens** 7  
carrot whips, cherry tomatoes, belgiam endive, blackberry dressing

 **Crisp Romaine Leaves & Pancetta Caesar**  
crisp pancetta bacon, free range boiled egg  
fresh shaved reggiano, balsamic syrup  
appetizer 6.5  
entrée 9

**Warm Candy Pecan Crusted Blueberry Goat Cheese Salad** 10  
crisp smoked bacon, clipped spinach leaves  
fireweed honey & champagne vinaigrette

Our bread service consists of fresh baked bread, sweet potato scones and papadums with olive tapenade and flavored butters and is complimentary. We do have a surcharge of **\$2.50** if extra bread is ordered. Please ask about our line of gluten free breads from the Silly-Yak Bakery in Parksville!

vegetarian options 

## Entrées

### From the Oceans

**Duck Prosciutto Wrapped Wild Halibut** 26  
filo wrapped Comox brie & potato terrine  
grilled pineapple cilantro pesto  
certified organic greens

**Smoked Paprika Grilled "Estevan" Albacore Tuna** 25  
dungeness crab salad, scallop potato & vegetable pave, citrus mango vinaigrette

 **Poached Wild Spring Salmon & Pan Seared "Qualicum" Scallops** 27  
filo wrapped Comox brie & potato terrine, smoked parmesan cream sauce


### From the Fields

**Skillet Roasted Cowichan Valley Chicken Breast** 19.5  
white truffle potato & basil risotto croquette, purple onion & blackberry port jam

**Grilled "Black Angus" Beef Tenderloin** 25  
scallop potato & vegetable pave, red wine jus

**Seared Pasture Raised Rack Of Lamb**  
filo wrapped comox brie & potato terrine  
blueberry demiglaze  
half rack 26  
full rack 47

**Smoked Bacon Wrapped Venison Striploin** 27  
white truffle potato & basil risotto croquette  
cassis demiglaze

 **Slow Roasted Root Vegetable Pave** 18.5  
smoked "Saltspring Island" tofu, parsley & herb coulis

Enjoy!

Executive Chef  
Andrew Stigant

# Five Course Tasting Menu

October 2009

## Long Beach Dungeness Crab & “Qualicum Bay” Scallop Cake

roasted garlic aioli

apple fritter

A la Carte Price \$13

Suggested wine pairing:

Pinot Blanc -Hester Creek-Okanagan , BC

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## A Bonding of “Misty Haven Farm’s” Muscovy Duck

five spiced duck prosciutto, duck confit tortellini

white truffle “Ucluelet” chanterelles & duck jus

A la Carte Price \$12

Suggested wine pairing:

Shiraz -Yellowtail Reserve-Australia

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## Intermezzo

### Grapefruit & Pink Peppercorn Granite

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## Grilled Moroccan Spiced Venison Loin

caramelized shallot & smoked parmesan risotto

“Natures Way” organic blueberry demiglaze

A la Carte Price \$27

Suggested wine pairing:

Cabernet Sauvignon -Geyser Peak-USA

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## “B-52” Chocolate Lasagna

A la Carte Price \$8

Suggested wine pairing:

Blackberry Port -Carbrea Winery-Hornby Island , BC

\$47 per person

Three Course \$39 per person

Chef de Cuisine  
Andrew Stigant