

CURRENTS

Restaurant

Starters

Mussels Escabeche 16

A herbaceous medley of chilled steamed mussels infused with garlic, olive oil a mix of Andalusian spices, whipped Celeriac butter, served with grilled sourdough

Salmon Rillettes 16.5

Slow cooked shredded poached salmon confit served with creme fraiche Arctic garden pea butter & grilled sourdough

West Coast Chowder 15

A savoury combination of salmon, Ling cod, clams & bacon, with potato, leek & fennel seed, with warm bread

GF

Broccoli & Kale Caesar 15

Creamy Caesar dressing on kale, roasted broccoli, grated Parmesan, chili flakes, Parmesan seed crisps with fresh lemon

GF

Albacore Tuna 17

Fresh Albacore Tuna marinated in a citrus soy reduction, with cabbage & a winter vegetable slaw, coriander aioli & root vegetable chips

GF/DF

Salt Spring Island Mussels 18

Your choice of:

Classic white wine, shallot,
& garlic cream sauce

Refreshing coconut
& Kaffir lime sauce

Served with warm bread

GF option available

c u r r e n t s

Restaurant

Entrees

Roast Yams 28

Roasted Island Yams on an umami puree of smoked dates & nuts
with Brussel Sprouts, Okanagan apples & coconut barley with crispy seeds & nuts

GF/DF/V

Braised Hopcott Farm Beef Stiletto 32

A decadent slow cooked BC beef stiletto with a zesty gremolata, pomme puree,
lemon chili broccoli, rosemary tomato & natural jus

GF

Hunter's Chicken 33

Pan seared BC chicken breast, mushroom & shallots Chasseur sauce
with Alberni Valley roasted potatoes, Brussels Sprouts & carrots

GF

Beet Bacon Dashi Risotto with Scallops 35

Local scallops served on a savoury bed of risotto with beets, bacon, goat cheese
maple chili walnuts, dill, & Grand Marnier hydrated cranberries

Cioppino 37

A light flavourful Saffron & tomato broth with Salt Spring Island Mussels
local Ling Cod, salmon & Side Stripe Prawns, with Olive Oil charred bread

DF/GF option