



## OPENING HOURS

### Open

Wednesday  
December 23 from 5pm

Thursday  
December 24 from 5pm

Closed  
December 25 through  
December 30

### Open

December 31 for our New  
Year's Eve Feast, reservation  
only

January 1 four our  
Champagne and Caviar  
Brunch, reservation only.



## FRIDAY TOGO DINNER SERIES

On Fridays we're offering great  
value takeaway hot dinners for  
hungry globetrotters.

Ask us how to pre-order.

It's on a Thursday this week!

Baked Fresh Pasta

Dinner for Two

\$43

Truffle Fries  
Artisan Greens

Your Choice of

Bolognese Lasagna

or

Ricotta Spinach Lasagne

Dark Chocolate Brownie

## Nibbles

Fries

Kennebec potato, sea salt.

5

Poblano Tempura

Lightly fried roasted poblano pepper, crème fraîche,  
smokey chilli salt.

7.5

Duck Poutine

Pulled duck confit, duck gravy, cheese curds,  
Kennebec fries.

12

Duck Pâté

House-made duck pâté wrapped in bacon, mustard,  
quince jam, bread.

7

Japanese Fried Chicken

Ginger marinated morsels of chicken thigh lightly fried,  
frisée, fermented beet stem, apple, cucumber, celery,  
buttermilk dressing.

9

## Starters

Split Pea Soup

Smoked split pea, fine olive oil, house-made bread.

Vegan 8 With house-made ham 10

Tartare Starter

Hand-chopped Cowichan Valley beef, egg yolk,  
kettle chips.

18

Field Salad

Beet, frisée and red leaf lettuce, radish, cucumber,  
roasted almonds, Boursin cheese, dill vinaigrette.

11

Gnocchi

Panfried gnocchi, brown butter, sage, hazelnuts.

12

## About Us

We're a small team of chefs and servers who care. A lot.

About a lot of things. Especially food and drink.

That's why we choose to buy the  
best ingredients and supplies possible,  
as close to home as possible.

We're happy you're here!



Please let us know of any allergies.



## FOODIE FEATURES

### **New York New Year's Eve**

#### **Midnight Strikes at Nine**

Still have fun and honour  
Covid regulations by  
ringing in 2021 at the  
same time as the east coast.  
6 pm seating with set menu.  
Waitlisted.

### **New Year's Day Brunch**

Champagne and Caviar Brunch  
Exquisite big house champagnes  
priced to share with friends.  
Seafood galore.  
Pre-order, multiple seatings  
between 11 and 3.

### **Natural**

#### **Winemakers' Dinner**

Join us January 17 or 24  
for a natural winemakers' dinner  
with Sommelier Michel Pambrun. 7  
wineries, 7 courses,  
unlimited wine-talk.  
\$115

### **Pasta Class – Learn & Dine**

#### **January 31 or February 7**

Learn how to make your own pasta  
dough from scratch, to cut noodles,  
shape pleated ravioli, three classic  
sauces, as well a salad, and cannoli  
for dessert to complete the meal.  
Please go to [StirCookingSchool.ca](http://StirCookingSchool.ca)  
for more details, and to register.



## **Mains**

### Tartare Main

Hand chopped Cowichan Valley beef, egg yolk,  
kennebec fries, salad. 32

### Pork Normandy

Pork tenderloin, pommes aligot (cheesy whipped  
potatoes), apple-bacon sauce, sautéed rapini greens. 29

### Ling Cod

Pan roasted ling cod, crispy fried mussels, leeks,  
spinach, fennel, grapes, fingerling potatoes,  
cream sauce. 27

### Salsiccia Pasta

House-made fennel and chilli sausage, rapini greens,  
mascarpone cream sauce, rigatoni. 19

### Truffle Cream Pasta

Pan roasted mushrooms, truffle cream sauce,  
house-made fettuccini, sourdough bread crumbs. 21

### Steak Frites

Pan seared New York Steak, fries, green peppercorn sauce,  
caesar salad, soft boiled egg, house-made bacon. 39

## **Dessert**

### Maple Pecan Slice

Pecan, maple custard, whisk maple glaze, hazelnut brittle,  
Tahitian vanilla gelato. 11

### Chocolate Mousse

Dark chocolate mousse, whipped cream,  
crisp meringue, brandied red fruit,  
plum brandy. 12

### Not Your Average Fruit Cake

Chockablock fruit, brandy, citrus, dark chocolate,  
marzipan. 4

### House-made Gelati

Vanilla 4 Chocolate 4 Pistachio 5 Pineapple 4

### Gelato Affogato

Tahitian vanilla gelato drowned in your choice of Saanich  
black currant liqueur or Camas-made Nocino. 9

## **After Dinner**

Ovation, Solera – Port style wine, Unsworth,  
Mill Bay. 1 oz 8.5

Camas Nocino – A green walnut digestif infused with  
Regard Coffee, citrus, spices and maple syrup. 1 oz 8.5

Crème de Cassis, Rathjen Cellars, Saanich  
Black currants, neutral fruit brandy. 1 oz 8.5

Barrel of Sunshine, Shelter Point, Campbell River  
Orange, maple, spice. 1 oz 8.5