

# CLAYOQUOT WILDERNESS RESORT

## TABLE D'HÔTE MENU

*Sweet Corn & Fennel Soup, Fresh Basil  
Charred Kernels*

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*Chili Lime Marinated Spaghetti Squash Salad, Cherry Tomato  
Micro Greens, Champagne Vinaigrette*

≈

*Mango Passionfruit Sorbet*

≈

*Pemberton Valley Beef Tenderloin, Horseradish Compressed Cherry Tomato  
Dungeness Crab Mash, Horseradish Jus, Haricots Verts*

or

*Nori & Gomashio Crusted Wild Albacore Tuna, Fennel & Red Cabbage Slaw  
Smoked Cauliflower Purée, Spiced Tomato Chutney, Pommes Frites*

or

*Poached Local Dungeness Crab, Garlic & Herb Drawn Butter  
Broccolini, Patty Pan Zucchini*

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*Madeline Cake, Goats Cheese Sorbet, Raspberry Fluid Gel  
Candied Fennel, Organic Plum, Orange Supremes*

*Ryan Orr - Executive Chef*

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## WELCOME MENU

*Sea Cider Braised Sweet Onion Soup  
Brie Crostini*

*or*

*Baby Spinach & Local Organic Field Berry Salad, Moonstruck Bettis Blue  
Radish, Champagne Thyme Vinaigrette*

*or*

*Heirloom Tomato & Organic Cucumber, Lemon Gin Vinaigrette, Basil Oil  
Field Greens, Lemon Segments & Scallion*

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*Coriander Gastrique Glazed Sloping Hills Pork Loin  
Citrus Spice Rubbed Cornish Game Hen  
Traditional Cedar Spit Roast Wild Salmon  
Grana Padano Arborio Risotto, Corn on the Cob  
Baby Carrots, Broccolini  
Patty Pan Zucchini, Haricots Verts  
Orange & Anise Jus, Roasted Garlic Aioli*

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*Riz au Lait, Poached Pear Jelly, Berries  
Custard Shortbread, Mascarpone White Chocolate Cherries  
Preserved Fruit Dark Chocolate Buttons  
Chantilly Crème, Fresh Berries*

*Ryan Orr - Executive Chef*

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## TABLE D'HÔTE MENU

*Yam & Coconut Soup, Bedwell Spot Prawns  
Chili Lime Foam*

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*Poached Quail's Egg & Lamb Bacon Salad, Organic Field Greens & Citrus Vinaigrette  
Oven Dried Cherry Tomatoes, Spiced Tomato Coulis*

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*Banana Passion Fruit Sorbet*

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*Sous Vide Local Pork Loin, Roast Fingerling Potatoes, Tarragon Dijon Jus  
Apple Cider Compressed Cherry Tomato & Patty Pan Zucchini*

or

*Wild Pacific Halibut Acqua Pazza, Caramelised Fennel, Citrus Fennel Broth  
Basil Roast Bell Pepper Polenta, Asparagus Spears*

or

*Poached Local Dungeness Crab, Garlic & Herb Drawn Butter  
Wild Fire Morel Mushroom & Cauliflower Salad*

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*Chai Pudding Cake, Granny Smith Apple Compote  
Warm Caramel Sauce & Honey Crème Anglaise*

*Ryan Orr - Executive Chef*