

SIX MILE

PUB & EATERY est. 1855

DINE AROUND MENU

January 19 – February 4, 2018

RUSTIC THREE-COURSE – \$30

APPETIZER

GREEN SALAD **GF**

Selected organic baby greens, cucumber, carrot and beet curls, micro pea shoots, sunflower seeds, Riverside balsamic herb vinaigrette.

or

CLASSIC CAESAR SALAD **GFO**

Romaine lettuce, roasted garlic dressing, fried capers, croutons and shredded Padano Parmesan cheese.

or

WINTER SQUASH SOUP **GF** VEGAN

Roasted butternut squash, kaffir lime-leaf, coconut milk potage, chilli oil drizzle.

ENTRÉE

CHICKEN CURRY **GF**

Island Farmhouse Poultry chicken, roasted cauliflower, parsnip, yam, edamame and garbanzo beans in a sweet coconut curry sauce with steamed jasmine rice and papadum. Side of cucumber mint raita and mint-coriander-lime chutney.

BEVERAGE PAIRING: Sandhill Cabernet Merlot Gls \$9 Btl \$36
Driftwood Fat Tug Pint \$7.25

or

ROASTED MUSHROOM AND ARTICHOKE LASAGNE

Tender artichoke hearts, portabello mushrooms, spinach and Mozzarella, rolled in fresh pasta on our Sixnature tomato sauce.

BEVERAGE PAIRING: Sandhill Cabernet Merlot Gls \$9 Btl \$36
Hoyne Pilsner Pint \$6.75

or

DARK MATTER SAUSAGE AND MASH

Six Mile Artisan sausages, butter mashed potato, smoked onion demi-glace and onion straw.

BEVERAGE PAIRING: Inniskillin Cabernet Sauvignon Gls \$8.50 Btl \$34
Hoyne Dark Matter Brown Ale Pint \$6.75

DESSERT

LEMON TART **GF**

Shortbread crust filled with lemon curd, topped with house-made toasted vanilla bean marshmallow.

or

SOUTH OF HEAVEN **GF**

Southern Comfort infused Granny-Smith apples, topped with dulce de leche, Red Mill oat crumble and a scoop of Riverside vanilla ice cream.



ocean wise. A SUSTAINABLE CHOICE



Great Food that Is Gluten Free



Gluten Free Optional



Vegetarian

All prices are before applicable taxes and gratuity. All items subject to availability.

DINE AROUND MENU

January 19 – February 4, 2018

CLASSIC THREE-COURSE – \$40

APPETIZER

GOLDEN BEET, YAM AND GOAT CHEESE TERRINE

Slowly steeped golden beets, roasted yams, Chevre, arugula, and rhubarb pickle with pumpkin seed and olive oil.

or

HUMBOLT SQUID AGNOLOTTI AND SALT SPRING MUSSELS

Salt Spring Island Mussels, Humbolt squid agnolotti in a Silver Rill Corn white wine broth with fermented jalapenos and cilantro.

or

NEW ENGLAND STYLE CLAM CHOWDER

Creamy fish stock, loaded with Ocean Wise clams.

ENTRÉE

CHICKEN CORDON BLEU

Plump chicken breast stuffed with imported Emmenthal cheese and house cured ham, sauce supreme, yam and Yukon Gold dauphonoise and glazed winter vegetables.

BEVERAGE PAIRING: Gehringer Dry Reisling Gls \$6.75 Btl \$27
Fat Tug IPA Pint \$7.25

or

GRILLED SOCKEYE SALMON

Pacific salmon, tarragon emulsion, red wine sabayon, red rice croquettes, market vegetables.

BEVERAGE PAIRING: Sandhill Cabernet Merlot Gls \$9 Btl \$36
Blue Buck Ale Pint \$6.75

or

BRAISED LAMB SHANK

Red wine and tomato braised lamb shank, yam gnocchi, market vegetables.

BEVERAGE PAIRING: Inniskillin Cabernet Sauvignon Gls \$8.50 Btl \$34
Tall Timber Ale Pint \$6.75

DESSERT

PEACH COBBLER TART

With vanilla-bean peach sorbet.

or

CHOCOLATE MOUSSE CAKE

Decadent dark French chocolate and Frog-Friendly Coffee sponge cake, seasonal fruit coulis.