



### ***Four Season's Sample Menu***

*Welcome to the Stone Soup Inn dining experience.*

*At Stone Soup Inn, there is no written menu. **We offer a fixed 5 course tasting menu for \$65**, which may change daily based on the availability of seasonal local ingredients. We try to discover the flavours of the Cowichan by cooking only with things that are available seasonally in this region, with few exceptions. We pride ourselves in doing so which contributes to the local community among other benefits.*

*Every week, the chef gathers the ingredients from farms and markets in the area and we also grow things on our own small on-site farm and forage in the nearby forest. Everything is made from scratch and is simply prepared, with a focus on timing, restraint and the wines & ciders of the area.*

*These are sample seasonal menus with each dish paired with local wine or beverage (**\$35 for wine pairing**). We do not offer exactly the same menu every night, and we like to surprise our guests. We hope this gives you an idea of what Stone Soup Inn experience is.*

*Should one require the menu to be personalized due to aversions or dietary restrictions, we can create **a customized menu for a \$20 supplement**. Space may be limited for customized menus, please consult us in advance.*

## Early Spring

Spicy SOL Farm spring greens, rhubarb oxeye daisy vinaigrette, day lily shoots,  
first radishes, warm rosemary roasted pear with You Boo blue cheese

*Venturi-Schultze Millifiori 2009*



SSI maple smoked Timothy oyster and stinging nettle soup, chives and sheep sorrel

*Averill Creek Pinot Grigio 2009*

Roasted Skate wing with parsnip purée and crisps, wilted baby turnip greens

*Blue Grouse Siegerrebe 2008*



Stone Soup raised and smoked picnic ham braised with fresh oregano,  
late winter vegetables and potato Belle Anne cheese terrine

*Alderlea Clarinet 2008*



Bittersweet Chocolate tart, wild blackberry sorbet, Saanich kiwi

*Rocky Creek Blackberry 2007*



Meringue and Walnut Buttercream Crisp

## Early Summer

Pedrosa farm asparagus salad, duck eggs, lovage, nodding onion and Scrumpy vinaigrette

*Merridale Traditional Cider*



Seared Qualicum Scallops, warm radish, cucumber, roasted pepper and  
baby shiso salad with fresh wasabi

*Blue Grouse Pinot Gris 2008*



Roasted longspine thornyhead idiotfish, rhubarb shallot butter,  
steamed baby kales and fingerling potatoes

*Venturi-Schultze Millifiori 2009*



Shepherd Farm Duck two ways, pickled cherry sauce, crispy polenta,  
baby carrots and peas and oyster mushrooms

*Averill Creek Pinot Noir 2008*



Strawberry rhubarb mousse, fresh chamomile and crisps

*Venturi-Shultze No. 3*



Chocolate dipped hazelnuts

## Early Fall

SOL Farm heritage tomatoes, basil, buffalo mozzarella, chives and Venturi-Schultze vinegar

*Venturi-schultze brut 2008*



Corn and cauliflower fungus soup with cumin seared albacore tuna

*Averill Creek Pinot Gris 2009*

Marinated black cod, warm cucumber and celery root slaw

*Artisan SakeMaker Osake Junmai Nama*



Stuffed leg and seared loin of local rabbit, potato roesti,  
late green beans, leeks gratin and natural juices

*Alderlea Pinot Noir 2008*



Pear and walnut strudel, sour cream ice cream

*Dragonfly Hill Bumbleberry, 2008*



Rosemary butter shortbreads

## Early Winter

Poached Westwind farm beet and pear salad, local hazelnuts, goat cheese and flat leaf parsley

*Zanatta Glenora Fantasia*



Rough stemmed boletus soup, crisp matsutake nodding onion garnish

*Venturi-schultze Felino 2009*



Panfried side-striped shrimps, caramelized brussels sprouts,  
braised lobster mushrooms and parsnip crème fraîche

*Alderlea Pinot Gris 2009*



Westholme Farm Beef tenderloin or local Venison braise and roast, roasted leek white beans,  
SSI grown New Zealand spinach, burnt carrots and poached rutabaga

*Alderlea Matrix 2008*



Lemon verbena scented crème brûlée,

*Rocky Creek Blackberry 2008*



Bittersweet chocolate truffle