



# menu

## A TASTE OF BRITISH COLUMBIA

### SOUP *or* SALAD

#### SOUP

Roasted Local Squash with Crème Fraîche

#### SALAD

Crumbled Okanagan Goats Cheese & Walnut Salad  
*Organic Mesculin Greens & Vegetable Chips*

#### APPETIZERS

Dungeness Crab Cake  
*Fennel Slaw & Tartar Sauce*

Alder-Smoked Fraser Valley Duck Confit  
*Haystack Potatoes, Pear Wine & Yuzu Reduction*

#### MAIN COURSES

British Columbia V.Q.A. Red Wine Infused Beef Tournedos  
*Roast Garlic Whipped Potatoes, Seasonal Vegetables  
& Wild Mushroom Demi-Glace*

Pan-Seared Chicken Breast  
cooked 'sous vide' then seared  
*Yukon Gold Potato 'William', Fall Vegetables  
& Local Apple Jus*

Miso-Glazed Cedar Planked Wild Coho Salmon  
*Root Vegetable Torte & Balsamic Stir-Fried Vegetables*

#### DESSERTS

*A Selection of BC-Influenced Creations*

*\$23.95 plus HST*

*To reserve a table or seat:*

*Dining Room - 250.505.1306 | email [scholarsdiningroom@selkirk.ca](mailto:scholarsdiningroom@selkirk.ca)*