



**\$55 THREE COURSE DINE AROUND MENU, JAN 26 – FEB 11 2024**

- Dine in only -

**FIRST COURSE**

*Suggested pairing: Finn's Lager, Local Craft beer brewed for us by Phillips (14oz) + \$7 ¾*

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**V GF Small Finn's Farmhouse Salad**

Artisan greens, fresh apples, cider maple vinaigrette, crumbled blue cheese,  
apple puree, balsamic currants & toasted pumpkin seeds

*or*

**Cup of Seafood Chowder**

Creamy seafood, clam, smoked bacon and leek chowder with diced vegetables

**SECOND COURSE**

*Suggested pairing: Bartier Bros Rosé, BC VQA (5oz) + \$12*

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**Finn's Seafood Linguini**

Local Saltspring Island mussels & clams, prawns, spinach,  
cream, lemon, garlic & parmesan

*or*

**Pan Roasted Chicken Breast**

Herb gnocchi, sweet corn, kale, bacon, smoked onion & maple puree

*or*

**V GF Barley & Mushroom Risotto**

Creamy pearled barley risotto, shitake, crimini and oyster mushrooms,  
Grana Padano parmesan, finished with white truffle oil

**THIRD COURSE**

*Suggested pairing: Gray Monk Riesling, BC VQA (5oz) + \$12 ¼*

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**White coffee panna cotta, espresso gelee, caramel, crispy tuille**

*or*

**Classic lemon tart, toasted meringue**