



\$65 THREE COURSE DINE AROUND DINNER MENU, FRIDAY JANUARY 23 – SUNDAY FEBRUARY 8, 2026

- Dine in only -

FIRST COURSE

Suggested pairing: Finn's Lager, Local Craft beer brewed for us by Phillips (14oz) + \$8 ½

Tuna Tartare

Lime vinaigrette, chilli oil, fresh guacamole, plantain chips, chilli threads

or

GF Fresh Steamed Local Mussels

A small bowl of Salt Spring Island mussels prepared in a classic white wine and garlic cream sauce. Garnished with a thick slice of toasted artisan bread (optional)

or

GF Pork Belly Confit

Rhubarb compote, goat cheese, pea shoots

SECOND COURSE

Suggested pairing: Sandhill Pinot Gris, BC VQA (5oz) + \$13 ½

Finn's Seafood Linguine

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

or

Rare Seared Ahi Tuna

Moroccan spiced Israeli couscous, kale, crispy leeks, chorizo, orange and tomato sauce

or

GF Double Thick Pork Chop

14oz double thick pork chop hand cut in house, served with Yukon gold whipped potatoes, seasonal vegetables

or

V Barley & Mushroom Risotto

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

THIRD COURSE

Suggested pairing: Gray Monk Riesling, BC VQA (5oz) + \$13

GF Dairy Free Coconut Crème brûlée

or

Classic lemon tart, toasted meringue