Q AT THE EMPRESS DINE AROUND MENU

3-Course Menu | 75

STARTER

Blue Grouse Charme d'Ile, Cowichan Valley
5oz | 24

GOLDEN DU PUY LENTIL SOUP
Turmeric, lemon, wilted Swiss chard, fresh dill

SEARED ALBACORE TUNA
Compressed watermelon, citrus ponzu, black garlic aioli, quinoa crisp

PEAR & BURRATA
Spiced poached pear, red wine balsamic, pistachio cream, apricot chutney, Mānuka honey

ENTRÉE

POMEGRANATE BRAISED LAMB SHANK
Herb polenta, charred winter greens, Little Qualicum feta, mint & lemon gremolata
Sooke Oceanside Brewing, Renfrew Red Ale
20oz | 12

PAN ROASTED BC SALMON
Parisian gnocchi, roasted fennel, winter radish, wilted kale, prawn butter, miso hollandaise
La Frenz Viognier Rousanne, Naramata Bench
5oz | 22

PUMPKIN RISOTTO
Pumpkin foam, brown butter, sweet & salty pepitas, Salt Spring Island Romelia cheese
Unsworth Pinot Noir, Cowichan Valley
5oz | 25

DESSERT

SIGNATURE EMPRESS HONEY
Little Qualicum fromage frais ice cream, dulcey honey mousse, candied walnuts, hazelnut sablé
Wild Good Late Harvest Gewürztraminer, Okanagan Falls
2oz | 14

CROWN & CACAO
Milk chocolate mousse, hazelnut praline, dark chocolate crèmeux, apricot
Unsworth Ovation, Cowichan Valley
2oz | 14

Dine Around

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