THE PAINTED BENCH

P.E.I. mussels steamed in white wine and capers with roasted garlic bread pudding  8

Tuna tartar with fresh cracked quail egg, chive and red pepper  9

Sonoma Valley foie gras, with prosciutto, cabernet poached pear and caramelized onions  11

Wild mushroom and Gruyere cheese gratin  7

Duck confit tamale, black bean and roasted corn salsa and chipotle chile sauce  5

Cheese tasting, a variety of cheese served with honey, caperberries and olives  8

Vancouver Island oysters on the half shell  2 per

Charcuterie plate, duck pate, smoked salmon, salami, caperberries and roasted red peppers  8

Soup of the day  3 cup/ 4 bowl

Small Caesar salad with roasted garlic caesar dressing  4

House salad: Field greens tossed with lemon vinaigrette, sliced pears, walnuts and goat cheese  6

Roasted beet salad with French beans, focaccia bread, roasted roma tomatoes, fresh mozzarella and balsamic vinegar  9

Lobster, shrimp and calamari, tossed with warm field greens, asparagus and baby turnips with a lobster and vegetable vinaigrette  14

Veal meatballs stewed in red wine with roasted shallots and oven dried tomatoes over fresh basil fettucini  14

Fettucini with fresh tomatoes, olives, capers, extra virgin olive oil, ricotta salata cheese and parmesan cheese  12

Braised lamb shank with smoked goat cheese grits and roasted root vegetables  19

Hawaiian ono with toasted coriander and vanilla couscous a vegetable ratatouille and cherry stone clams in a citrus garlic white wine nage  21

Beef hanger steak with chive mashed potatoes and haricot vert served with a portabello red wine stew  18

Pan seared white fish with a basil, crab and green curry white bean stew  19

Glazed duck breast served with wild rice pilaf tossed with duck confit, dried apricots and baby vegetables with a foie gras butter  19

Seafood cioppino with a large jumbo shrimp, cherry stone clams, calamari p.e.i. mussels, all in a white wine saffron and herb broth  20

The Peter Brady- a double cut pork chop served with applesauce, mashed potatoes, green beans and a cabernet demi  18
Duck confit tamale, black bean and roasted corn salsa and chipotle chile sauce  5
Cheese tasting, a variety of cheese served with honey, caperberries and olives  8
Vancouver island oysters on the half shell  2 per
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Pan seared white fish with a basil, crab and green curry white bean stew  19
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Goat cheese stuffed chicken breast with fingerling potatoes, sautéed rapini, shiitake mushrooms, Leeks, zucchini and a warm kalamata olive puree  18
Beef tenderloin with black truffle gnocchi, sautéed mustard greens with asparagus puree, shallots, apple smoked bacon and a fig port reduction  24