



\$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) + \$8

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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 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