

Early Bird Menu -

1 course = \$12

2 courses = \$16

3 courses = \$20

Appetizers

Soup of the Day

made with fresh seasonal ingredients

Organic Artisan Greens

grainy mustard & balsamic dressing

Classic Caesar

romaine heart, roasted garlic dressing

pine nuts, Grana Padano & focaccia croutons

Entrees

Chargrilled Wild BC Sockeye Salmon

on a salad of organic artisan greens, roasted new potatoes

shaved fennel & cherry tomatoes with a cider vinaigrette dressing

Chargrilled Island Farms Chicken Breast

on a bed of fettucine, in a mushroom, herb & cream sauce

finished with fresh parmesan

Goats Cheese & Wild Arugula Agnolotti

white wine, cream & herb sauce

Desserts

Baked Mascarpone & Vanilla Bean Cheesecake

caramel sauce & salted pine nuts or red berry compote

Selection of Italian Gelato & Sorbet (3 scoops)

chocolate, pistachio, hazelnut or vanilla bean gelato

& mango sorbet

Panna Cotta

Italian set cream. Ask your server for today's flavour

AVAILABLE 4 - 6 DAILY

woodfire
restaurant & catering