

Scholar's Dining Room Americas Menu

\$50 + tax

1ST COURSE

Dungeness Crab Bisque

with candied spring salmon

or

Watercress Salad

with toasted pumpkin seeds, candied freeze-dried cranberries, and puffed wild rice

2ND COURSE

Steamed Saltspring Island

Mussels and West Coast Clams

with heirloom tomato and wild leek broth, and amaranth crisp

or

Mayan influenced Cochinita Pibil

with blue corn tostada, and charred tomato and Morita salsa

MAIN

Canadian Rangeland Bison

Striploin

with winter squash, chanterelle mushrooms, baby potatoes, and spruce tip reduction

or

Yarrow Meadows Duck Leg Confit

with sunchokes, Saskatoon berries, and cranberry beans

or

Sumac Spiced Wild Spring Salmon

with sweet corn, bean and pepper succotash, and tomato coulis

DESSERT

Please ask your server for today's creations



Scholar's Dining Room Fun Facts!

The name Dungeness comes from a small fishing village on the Strait of Juan de Fuca called Dungeness Spit.

Wild rice is a grass that is native to North America, it is not true rice, but a grass that produces a seed that is similar to rice.

Succotash comes from a Narraganset (Algonquian people's language) word 'msickquatash' meaning 'boiled corn kernels'

Cochinita Pibil is a famous Mayan dish: pork (cochinita) that is traditionally slow cooked in a pit (pibil) with banana leaves until it falls apart.

All beans are native to North America and part of the 'three sisters' - these sisters are three plants that, when grown together, benefit each other: squash, corn, and beans.

Spruce is a type of conifer tree that grows here in BC. In the spring when the new growths emerge, we harvest them and make a syrup with them that tastes like the forest.

Bison is a bovine that is native to North American and is similar to, but leaner than a cow.

Proudly serving Oso Negro
regular and decaffeinated coffee

