



Albacore Tuna and Compressed Watermelon Skewers
Smoked Salmon mousse Devilled Quail Egg
Wine: 40 Knots Rose

Shellfish Pot au Feu
Spot Prawn Bisque, Clams and Mussels
Wine: 40 Knots Pinot Gris

Natural Pastures Ricotta Gnocchi
Dungeness Crab and Side Stripe Shrimp, Sorel, Snap Peas, Confit Tomato, Beurre Blanc
Wine: 40 Knots Pinot Gris

Dungeness Crab Salad Gougères
Wine: 40 Knots Uncloaked Chardonnay

Sablefish Mi-Fumé
Wild Mushroom Fricassé, Local Beets, Poultry Jus
Wine: 40 Knots Pinot Noir 115

Braised Local Grass Fed Beef Cheeks
Garlic Scape Pomme Purée, Local Carrots and Radish, Thyme Jus
Wine: 40 Knots Stall Speed Meritage

Kehler Farms Strawberry and Rhubarb Tart
Chez Vous French Vanilla Glace
Wine: 40 Knots Fallen Apple

At Chez Vous, we strive to use local ingredients from the Comox Valley or Vancouver Island.

Thank you to our local producers who provided us with ingredients for this menu: Pattison Farms, Kehler Farms, Clever Crow, Amara Farm, Shorewolf Farm, Fiesta Farms, Natural Pastures, Gunter Brothers, and B&C Foods for all their Ocean Wise fish and seafood.