

CHASTERS RESTAURANT

Phone: 604-886-2887

STARTERS

wild mushroom soup

garlic chips & white truffle oil -9

salad of organic gathered greens

candied figs, toasted hazelnuts, gorgonzola & balsamic dressing -11

pecan crusted goat cheese

dried cranberries, fresh salad & beetroot purée dressing -12

twice baked crab soufflé

hazelnut crust, crab & tomato bisque -16 *

confit pork belly & seared scallop

crisp pancetta, parsnip cream, caper & raisin dressing -16 *

red onion tart

wine poached warm pear, stilton & port jus -15*

steamed salt spring island mussels will be featured

- saffron & chorizo broth -12

- coconut & curry cream -12

*add \$3 to prix fixe menu if ordering as a starter

MAINS

seasonal risotto- 23

- coconut & coriander with asparagus & light curry cream

- wild mushrooms with fresh parmesan & truffle oil

- add skewer of scallop & shrimp, veggies or chicken +\$5.95

seared fillet of smoked black cod

sweet potato mash, wilted spinach, asparagus, wild mushroom cream velouté- 29

honey glazed breast of duck and duck confit

braised red cabbage, parsnip puree & spiced cranberry jus - 28

selection of fresh seafood

prawns, scallops, salmon, ling cod & lobster with seasonal vegetables & tarragon cream- 32 (add \$4 to prix fixe)

roast breast of free run chicken

pumpkin risotto, seasonal vegetables & apple cider butter - 29

char grilled AAA beef tenderloin

braised beef & thyme ravioli, seasonal vegetables, blue cheese potato pave, red wine jus

6oz - 32 - (add \$5 to prix fixe)

10oz - 44 - (add \$14 to prix fixe)

herb crusted rack of lamb 10oz

seasonal vegetables, potato pave & port jus - 38 (add \$10 to prix fixe)

Chasters' signature 4 course prix fixe menu - 49

amuse bouche

a bite size creation to "amuse your mouth"

choice of starter

choice of main

choice of dessert

2 can dine for 69

choice of starter

- wild mushroom soup
- salad of organic gathered greens

choice of main

- confit leg of duck with braised red cabbage, parsnip puree & cranberry jus
- braised lamb with squash & sage risotto, red wine sauce
- seared fillet of ling cod, olive oil mashed potato, wilted greens, caper & olive oil dressing

dessert plate for 2