

Dear guests

Welcome to the Boat Basin Restaurant. This menu is designed in order for you to have a broad spectrum of taste experiences of what this part of the Pacific Rim has to offer. All menu items are made in house with fresh, and wherever possible, local ingredients. Our staff will help guide you through the menu and wine list in regard to pairings of the various dishes and wines. We are familiar with most allergies, and dietary concerns. All items include fresh baked bread and butter.

With Culinary Regards,

Elke Loof-Koehler, Proprietor

Richard Norwood, Chef de Cuisine

Craig Newman, Chef de Service



Ocean Wise tm.

Recommended by the Vancouver Aquarium as an ocean friendly seafood choice.

BOAT BASIN RESTAURANT

First Courses

Seasonal Salad

9

Salad of Grilled Romaine, Garlic Pancetta Dressing
Balsamic Reduction, Toasted Parmesan

12

Seared Baja Scallop, Truffle Potato Puree
Sweet Ginger Chili Sauce, Leek Straw

14



Steamed Salt Spring Island Mussels,
Piquant Tomato Sauce

18



Sashimi of the Freshest Local Fish,
Seaweed Salad, Wasabi, Chili Aioli

18



Local Oysters on the Half Shell

2 ½ per



Prices do Not Include Gratuities or Taxes
A Service Charge of 15% Will be Applied to Parties of 6 or More

BOAT BASIN RESTAURANT

Main Courses

Rare Seared Pacific Albacore Tuna
Sweet Chili Oyster Sauce, Steamed Pea Shoots, Coconut Rice
28



Fish Pot in Tomato Curry
The Freshest of Local Fin and Shell Fish, Boat Basin Style
31



Cedar Plank Roasted Local Salmon from the Wood Oven
Seasonal Vegetables, Fingerling Potatoes, Marinated Artichoke Hearts
29



Pancetta Wrapped Pacific Halibut Fillet
Red Onion Marmalade, Crab & Asparagus Risotto
34



Roasted Vegetable and Polenta Tart
Goats Cheese, Fresh Herbs, Shaved Black Truffle
24

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BOAT BASIN RESTAURANT

Main Courses

Steamed Clayoquot Sound Crab
Basmati Rice, Asparagus, Drawn Butter



Half 29
Whole 44

Roasted Rack of Lamb
Mustard Sauce, New Potatoes, Root Vegetables

Half 28
Whole 42

Fraser Valley Duck
Braised Leg and Grilled Breast
Black Currant Infused Braising Jus, Crisp Polenta, Green Beans

30

Grilled 8oz Fillet of Alberta Black Angus Beef, Red Wine Reduction
Gratin Potatoes, Grilled Asparagus

42

Free Range Breast of British Columbia Chicken
Morel Sauce, Potato Puree, Seasonal Vegetables

30

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BOAT BASIN

RESTAURANT

Sweet Things

Pavé of Chocolate and Raspberry Ganache,
Raspberry Coulis

10

Baked Goat Cheese Cake, Nut Crumble,
Sour Cherry Compote

11

Warm Coconut & Mango Sticky Rice Pudding

11

British Columbia Cheeses

Selection of 3 Cheeses with Nuts, Seasonal Fruits and Crostini

La Pyramid, Agassiz

French Style Ash Ripened, Goats Milk, Medium Firm

Chèvre Frais, Agassiz, Fresh Goats Milk, Mild, Lemony

Castle Blue, Agassiz

Cows Milk, Blue Veined, Semi Sharp, Creamy, Acidic

16

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