



five-by-five | MENU

sooke – Chilled side stripe shrimp gazpacho with wild Pacific salmon, Sea Cider ceviche + chive-scented sour cream
-OR-

Seaweed miso soup with cucumber + hand-made Red Fife wheat noodles

saanich – Buttercrunch lettuce salad with mizuna, green beans, English breakfast radish, pickled bulls' blood beets + cilantro oil vinaigrette

metchosin – Pork cured in Sea Cider Wild English Cider, red nugget roasted potatoes, patty pan squash, braised red Russian kale, baby carrots with rhubarb + Sea Cider apple chutney

-OR-

Sweet onion, quinoa + spinach-wrapped rutabaga on stir fried tatsoi with a soft-poached egg + wilted arugula

cowichan – Assorted local cheeses

victoria – Strawberry syllabub + candied lovage shortbread with rhubarb coulis