

# APRIL POINT RESORT MENU

## FIRST

### Bacon wrapped Bacon

Slow braised Fraser Valley port belly wrapped in double smoked bacon, fig  
and caramelized onion jam & micro salad

### Chowder

Clam & Smoked salmon chowder

### Saltspring Island Mussels

Coconut lime curry, cilantro mint pesto

### BC spot prawns

Lemon vanilla butter, sauteed Swiss chard & pea shoots

### Bison Carpaccio

Black garlic vinaigrette, micro salad & house cut potato chips

### Charcuterie & cheese Platter

Fig jam, Qualicum cheese, Saltspring island cheese, antipasti/assorted  
cured meats crackers & grilled baguette



# APRIL POINT RESORT MENU

## SECOND

### Fried Feta & Watermelon Salad

Heirloom cherry tomatoes, fresh mint & white balsamic basil dressing

### Fraser Valley Pork Farm

Pork cheeks, BC scallops, celeriac puree & roast beets

### Sunshine Coast Sturgeon

Farrow risotto, pickled mushrooms, hale chips & sundried tomato pesto

### Crispy Tofu

Sesame seaweed salad, shaved daihon & oyster mushroom

### Organic Stuffed Chicken

Maple Hills Farms, Chorizo farce, apricot (gel) braised hale

### 60 day aged Striploin

Portobello pappardelle, veal jus & chimichurri

### Seasonal Salmon Run

Dungeness crab bisque, new potatoes & spinach gratin

