



Starters

Local Asparagus, Truffled Quail's Egg

Pancetta, aged Parmesan and Hollandaise sauce

16

Citrus Cured Sockeye Salmon

Rocket, fennel, beets and orange

14

Manila Clam Chowder

Toasted focaccia

11

BC Dungeness Crab Salad

Sweet corn, rosemary and chickpea crumb, rosemary emulsion

11

Pan-Seared Local King Scallops

Texture of cauliflower

17

Butlers Spring Green Salad

Cranberry, raisins, seeds and nuts

12



Mains

Herb Crusted Rack of Spring Lamb

Mint & pistachio gnocchi, peas, beans and braised gem lettuce

38

New Season Halibut

Toasted bulgar wheat, sea asparagus, clams

35

Filet of Local AAA Beef

Truffled polenta, red pepper chutney, broccolini and port jus

36

Pan Roasted Brome Lake Duck Breast

Confit leg wonton, bok choy, roasted celery root & duck tea

32

Black Cod

Squid ink tagliatelle, confit fennel & compressed cucumber

33

Risotto of Spring Vegetables

Toasted pumpkin seeds, aged Parmesan & mint essence

24

Seafood Linguini

Black cod, prawns, salmon, queen scallops, Italian parsley, lemon oil, aged Parmesan

28

Gluten-free options available upon request

BUTLERS AT THE MANSION
292 Crescent Road East, Qualicum Beach, BC