



The Restaurant at
UNSWORTH
VINEYARDS

SMALL PLATES

SUGGESTED WINE PAIRINGS (5oz)

Warm Olives ~ 11

smoke, citrus, chilis, herbs

CHARME DE L'ÎLE ~ 14

Crispy Vancouver Island Brie ~ 18

panko, spicy honey, olives, almonds, apple butter

UNSWORTH VINEYARD PINOT GRIS ~14

Scallops & House Bacon ~ 25

spiced squash, green apple, buttermilk-dill vinaigrette

COWICHAN VALLEY CHARDONNAY ~ 14

Prawns & Shishito Peppers ~ 22

aji verde, parmesan, black lime

PETIT MILO ~ 12

Ahi Tuna Tartare ~ 24

tapioca crisps, avocado, black sesame, bull kelp

'WILD ISLAND' AUXERROIS ~ 13

Our farm-to-table food philosophy supports numerous local farms and food producers which are highlighted in italics throughout this menu.



SMALL PLATES - CONT'D

House Focaccia ~ 13

whipped *Little Qualicum* feta, truffle

COWICHAN VALLEY CHARDONNAY ~ 14

Charcuterie ~ 35

Whole Beast salumi, selection of cheese, nuts,
pickles, olives, bread

COWICHAN VALLEY PINOT NOIR ~ 16

Grilled Romaine Hearts ~ 15

anchovy emulsion, focaccia, crispy house bacon,
grana padano, cured yolk

SAUVIGNETTE ~ 13

Wicklow Green Salad ~ 14

shaved vegetables, sherry vinaigrette,
tamari seeds, farmhouse cheese

UNSWORTH VINEYARD PINOT GRIS ~ 14

Seasonal Soup ~ cup 8 / bowl 13

our talented culinary team's creation

Unsworth Chowder ~ cup 15 / bowl 24

local seafood

COWICHAN VALLEY PINOT GRIS ~ 12



LARGE PLATES

Harissa Roasted Cauliflower ~ 26

butternut hummus, chimichurri, pepitas

PETIT MILO ~ 12

Prime Rib Burger ~ 25

Symphony BBQ sauce, mustard aioli, arugula, house
bacon, smoked cheddar, fries

sub soup ~ 2 / sub salad ~ 3

SYMPHONY ~ 14

Grilled Chicken Sandwich ~ 25

apple butter, brie, house bacon, pesto, arugula, garlic
aioli, fries

sub soup ~ 2 / sub salad ~ 3

COWICHAN VALLEY PINOT NOIR ~ 16

***Farmhouse* Chicken Supreme ~ 36**

confit chicken ravioli, island chanterelle velouté,
roasted beet

HENRIOT BRUT SOUVERAIN ~ 26

Seasonal Feature Pasta ~ MP



LARGE PLATES - CONT'D

Honey Glazed Steelhead Mosaic ~ 35

smoked celeriac pavé, apple & parsley salad,
buttered peas, honey gastrique

ROSÉ ~ 12

Crispy Skinned Sablefish ~ 42

potato doughnuts, maple-miso agrodolce, roasted
parsnip purée, brown butter radish

'WILD ISLAND' AUXERROIS ~ 13

Sterling Silver Beef

Symphony jus, aji verde, crispy potato, roasted vegetables

5oz Tenderloin ~ 37

10oz Tenderloin ~ 64

10oz Ribeye ~ 70

SYMPHONY ~ 14

ENHANCEMENTS

ADD TO ANY DISH

Scallops (3) ~ 24

xo sauce

Prawns (5) ~ 12

cocktail butter, lemon

Crispy Skin Sablefish ~ 18

Grilled Chicken Breast ~ 10

Crispy Potato ~ 6

mustard aioli

Fries ~ 6