



The Restaurant at
UNSWORTH
VINEYARDS

SMALL PLATES

SUGGESTED WINE PAIRINGS (5oz)

Warm Olives ~ 12

smoke, citrus, chilis, herbs

CHARME DE L'ÎLE ~ 14

Crispy Vancouver Island Brie ~ 19

panko, spicy honey, olives, almonds, apple butter

UNSWORTH VINEYARD PINOT GRIS ~14

Scallops & House Bacon ~ 27

spiced squash, green apple, buttermilk-dill vinaigrette

COWICHAN VALLEY CHARDONNAY ~ 14

Selva Prawns & Shishito Peppers ~ 22

aji verde, parmesan, black lime

PETIT MILO ~ 12

Ahi Tuna Tartare ~ 25

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 ~ 14

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 ~ 18

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

SAUVIGNETTE ~ 13

Wicklow Green Salad ~ 17

shaved vegetables, sherry vinaigrette,
tamari seeds, farmhouse cheese

UNSWORTH VINEYARD PINOT GRIS ~ 14

Seasonal Soup ~ cup 9 / bowl 15

our talented culinary team's creation

Unsworth Chowder ~ cup 15 / bowl 25

local seafood

COWICHAN VALLEY PINOT GRIS ~ 12



LARGE PLATES

Harissa Roasted Cauliflower ~ 26

butternut hummus, chimichurri, pepitas

PETIT MILO ~ 12

Prime Rib Burger ~ 27

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

sub soup ~ 2 / sub salad ~ 3

SYMPHONY ~ 14

Grilled Chicken Sandwich ~ 26

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

sub soup ~ 2 / sub salad ~ 3

COWICHAN VALLEY PINOT NOIR ~ 16

***Farmhouse* Chicken Supreme ~ 38**

confit chicken ravioli, island chanterelle velouté,
roasted beet

HENRIOT BRUT SOUVERAIN ~ 26

Seasonal Feature Pasta ~ MP



LARGE PLATES - CONT'D

Honey Glazed Steelhead Mosaic ~ 40

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

ROSÉ ~ 12

Crispy Skinned Sablefish ~ 46

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 ~ 42

10oz Tenderloin ~ 66

10oz Ribeye ~ 70

SYMPHONY ~ 14

ENHANCEMENTS

ADD TO ANY DISH

Scallops (3) ~ 24

xo sauce

Prawns (5) ~ 13

cocktail butter, lemon

Crispy Skin Sablefish ~ 24

Grilled Chicken Breast ~ 11

Crispy Potato ~ 6

mustard aioli

Fries ~ 7