



## starters

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| <b>beet and goat cheese salad</b><br>milner valley farms cheese, apple,<br>mix greens, puffed quinoa | 14 |
| <b>pear and blue cheese salad</b><br>balsamic, roasted pepitas                                       | 14 |
| <b>pork belly gnocchi</b><br>pesto, leeks, parmesan  | 15 |
| <b>scallion and mushroom risotto</b><br>truffle, lemon   | 13 |
| <b>caesar salad</b><br>housemade dressing, lemon,<br>parmesan  | 15 |
| <b>goat cheese gnudi</b><br>chorizo, roasted red pepper sauce  | 16 |
| <b>short rib perogies</b><br>sour cream, pickled onions,<br>red wine reduction                       | 16 |
| <b>salt spring island mussels</b><br>tomato, chili fennel broth<br>toasted baguette                  | 18 |
| <b>scallops 'a la plancha'</b><br>rouille, arancini  | 19 |
| <b>crab cakes</b><br>spicy aioli, cucumber salsa   | 21 |

**Annora** translates to honour.  
our goal at this restaurant is to procure  
top quality west coast ingredients and  
treat them with annora.



## entrees

- campbell valley farms chicken breast**  
truffle mushrooms, mashed potato,  
"all of oils" balsamic demi-glace 30
- ling cod and prawns**  
prawn bisque, crisp rice, cilantro 34
- lazy acres heritage pork shoulder**  
apple & white wine demi-glace,  
mashed potato 30
- seafood curry**  
mixed seafood, crisp rice, cilantro 32
- daube de bouef**  
olive herb demi-glace, gratin potato 34
- braised bison bourguignon**  
red wine demi-glace, mashed potato,  
crispy onion 35
- maple sablefish**  
scallion pesto mash, brown butter,  
pickled mushroom 38
- steak dianne**  
beef tenderloin, roast mushroom,  
dijon peppercorn, gratin potato 42
- seared rack of lamb**  
dijon, pave potato, mint demi 42

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