

# THE DINING ROOM RESTAURANT

## Served 3 Course Dinner

June 14 - September 1

### Saanich Organics' greens

Almond praline, salted cucumber, carrot, summer blossom, lemon basil

### Saanich Peninsula pork loin chop

Sweet corn, pork belly, Manchego cream, scallion sugar snap slaw,  
stone fruit gastrique, veal reduction

or

### Cowichan Valley chicken breast

Puy lentil, eggplant, cherry tomato, pinenut, cultured cream, salsa verde

or

### North Island coho salmon

Smoked fingerling potato, spring leeks, lemon crema, bush beans, dillweed Hollandaise

or

### Spaghetti quadrati al caprese

Burrata, cherry tomato, chili, lemon, basil, sourdough

### Chocolate entremets

Chocolate mousse, salted caramel, coffee ganache

### Coffee or tea

All prices are subject to a 15% service charge and tax

Prices and menus valid until September 30, 2025

Menu subject to change

The Butchart Gardens takes dietary restrictions seriously and makes every effort to accommodate all requests.

It is your responsibility to notify us in writing a minimum of 3 business days in advance of your booking if there are any guests who have allergies special dietary requirements.

Despite all reasonable efforts, we cannot guarantee a completely allergen-free environment due to the nature of our operation and the fact that we do use products sourced from outside suppliers.

**The Butchart Gardens**

• OVER 100 YEARS IN BLOOM •  
NATIONAL HISTORIC SITE OF CANADA

