

THE DINING ROOM RESTAURANT

Served 3 Course Dinner

June 14 - September 1

To start:

Saanich Organic farm greens

Almond praline, fennel, cucumber, radish, Dijon

Choice of:

Saanich Peninsula pork loin chop

New potato, sweet corn, chorizo, apricot, snap pea, cider jus

or

Spaghetti quadrati alla caprese

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

or

North Island coho salmon

Ginger sesame rosti, white miso, plum, Shanghai bok choy, citrus hollandaise

or

Cowichan Valley chicken breast

Fingerling potatoes, cherry tomato, bush bean, basil, pine nut, brie fondant

To Finish:

Chocolate Gateau

Chocolate mousse, baked cacao halva, tahini ganache

Coffee or tea

\$80.00 per person

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

Prices and menus valid until September 30, 2026

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