



WE TAKE PRIDE IN THE FOOD WE CREATE AND SUPPORT LOCAL PRODUCERS... BRINGING THE BEST OF THE ISLAND TO YOUR PLATE.

ENJOY THE CAPTIVATING VIEWS OF THE SATELLITE CHANNEL, SALTSRING ISLAND AND COWICHAN AREA.

COWICHAN IS A FEAST FOR THE SENSES – A BOUNTIFUL OASIS OF VISUAL AND CULINARY DELIGHTS.

RICK DAVIDSON
Executive Chef

JAMES DAHNKE
Sous Chef

MICHAEL BROWN
Food & Beverage Services Manager

“Cooking is like love. It should be entered into with abandon or not at all.”

Harriet van Horne



SMALL PLATES

SATELLITE CAESAR SALAD

Crisp Romaine Leaves, our own Garlic Aioli Dressing, Oven Roasted Croutons, Crisp Capers and Bacon Bits, served in a Filo Ring

9

APPLE & BLUE CHEESE SALAD

Local Spring Greens, Crisp Apple, Crumpled Stilton Blue Cheese, Red Grapes and Shoe-String Potatoes, tossed in a Pineapple Champagne Emulsion

10

SPINACH AND ROASTED PORTOBELLO MUSHROOM

Roasted Portobello Mushroom and Caramelized Shallots with lightly Pan-Seared Spinach in a Buttermilk Dressing topped with Crispy Onions

11

WONTON LASAGNA WITH SEAFOOD RAGOUT

Crispy Wontons layered with Shrimp, Scallops, Prawns, Calamari and Oysters in a Basil Cream, with B.C. Wild Mushrooms and a Roasted Red Pepper Coulis

13

LARGE PLATES

All Entrées Served with Chef's Vegetable Selection and Fresh Bread Service

PAN-SEARED BEEF TENDERLOIN

Slow Roasted Portobello Mushroom and Stilton Blue Cheese Ravioli, Sour Cream Scented Potato Puree, Caramelized Shallot Jus

26

QUATTRO OF SEAFOOD

Scallop and Shrimp Skewer, Pave of Halibut and Salmon, Lemon Thyme and Roasted Lemon and Lime Risotto with Caper and Tomato Butter Sauce

24

THE RIDGE SURF AND TURF

*Our Chef's Daily Inspiration
Ask Your Server*

MARKET PRICE

JACK DANIEL'S BOURBON BARBEQUE BABY BACK RIBS

Our Pork Back Ribs Slow Braised in Bourbon Barbeque Sauce with Herbed Jasmine Rice, Buttermilk Crispy Onions

24



SEASONAL FRESH SHEET

SMALL PLATES

CARAMELIZED THREE ONION SOUP
with Garlic Laced Emmenthal Crouton

8

MUSSEL AND CLAM PROVENÇAL
A Pound of Succulent Mussels and Clams Sautéed in Shallots, Garlic, White Wine, Tomato and Fresh Basil with a Hint of Lemon Butter

10

SAMBUCA PRAWN SAUTÉ
A Delicate Combination of Subtle Flavours with Summer Greenery, Citrus Emulsion with Licorice Essence

11

**PAN-SEARED OYSTERS
WITH CITRUS BÉARNAISE**
Local Oysters Pan-Seared to Perfection, Laced with Fresh Tarragon and Bearnaise Sauce

12

NEWFOUNDLAND LOBSTER SALAD
Tender Lobster, Potato, Avocado and Green Beans with Chipotle Aioli, Fresh Greenery and Citrus Emulsion

13

LARGE PLATES

All Entrées Served With Chef's Vegetable Selection

FILO SALMON WELLINGTON
Seared Fillet of Wild Sockeye Topped with B.C. Mushroom Duxelle Wrapped in Thin Pastry, Roasted Potato and Vegetable Ragout with Lemon Beurre Blanc

23

RED THAI CURRIED CHICKEN BREAST
Roast Pineapple Crusted Chicken Breast, Cilantro Scented Rice and Red Thai Curry Sauce

24

**TOMATO AND BASIL PESTO CRUSTED
HALIBUT**
Fillet of Halibut Crusted with Fire Charred Tomato Basil Crust with Dauphinoise Potato and a Smoked Paprika and Lemon Pepper Cream

25

*"Food should romance the palate and seduce the senses."
Rick Davidson*

FINALE

BELGIAN CHOCOLATE FLOURLESS TORTE

Fruit Coulis, with Vanilla Whipped Cream

6

BUMBLEBERRY PIE

Served Warm with Vanilla Ice Cream

7

TRIO OF CRÈME BRULÉE

Three Flavoured Custards, Caramelized Sugar Crust

6

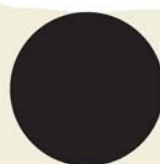
CHEF'S DAILY CHEESECAKE

Chef's Tasty Creation

Garnished with Fresh Fruit, Raspberry Coulis

Featuring Ladysmith Blackberry Reduction

8



IRISH COFFEE

Irish Whiskey, Coffee, Cream

6

MONTE CRISTO

Kahlua, Grand Marnier, Coffee, Cream

6

B-52

Bailey's Irish Cream, Kahlua, Grand Marnier

Coffee, Cream

6