



The Restaurant at  
**UNSWORTH**  
VINEYARDS

## SMALL PLATES

**Warm Olives ~ 10**

smoke, citrus, chilis, herbs

CHARME DE L'ÎLE

**Crispy Vancouver Island Brie ~ 18**

panko, spicy honey, olives, almonds, apple butter

2018 CUVÉE DE L'ÎLE

**Charred Sprouts ~ 15**

chili, lime, garlic, grana padano, lemon & herb aioli

2021 PETIT MILO

**House Focaccia ~ 13**

whipped *Little Qualicum* feta, truffle

2020 CHARDONNAY

**Charcuterie ~ 35**

*Whole Beast* salumi, selection of cheese, nuts,  
pickles, olives, bread

2021 PINOT NOIR

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

### **Local Clams ~ 22**

house bacon & fennel broth, preserved lemon  
add frites ~ 6

2022 PINOT GRIS

### **Grilled Romaine Hearts ~ 14**

anchovy emulsion, focaccia, crispy house bacon,  
grana padano, cured yolk  
add chicken ~ 7

2020 SAUVIGNETTE

### **Unsworth Green Salad ~ 13**

*Wicklow* greens, shaved vegetables, sherry vinaigrette,  
walnuts, farmhouse cheese

2022 PINOT GRIS

### **Butternut & Apple Bisque ~ cup 8 / bowl 13**

yogurt, pumpkin seed za'atar

CHARME DE L'ÎLE

### **Unsworth Chowder ~ cup 15 / bowl 24**

vancouver island seafood

2022 PINOT GRIS



## LARGE PLATES

### **Crispy Cauliflower 'Osso Buco' ~ 26**

saffron risotto, vegan demi-glace, crispy onion,  
preserved lemon gremolata

2020 SYMPHONY

### **Prime Rib Burger ~ 25**

symphony BBQ sauce, mustard aioli, arugula,  
house bacon, smoked cheddar, frites

sub soup ~ 2 / sub salad ~ 3

2021 SAISON VINEYARD PINOT NOIR

### **Grilled Chicken Sandwich ~ 24**

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

sub soup ~ 2 / sub salad ~ 3

2021 PINOT NOIR

### **Duck Leg Confit ~ 34**

braised beans, quince jus, charred sprouts, curry oil

2021 PINOT NOIR

### **Sablefish Mosaic ~ 47**

leek ash, carrot risotto, pistachio & bull kelp granola,  
buttermilk & dill vinaigrette

2020 CHARDONNAY



## LARGE PLATES - CONT'D

### **Housemade Spaghetti Carbonara ~ 27**

house bacon, cream, cured yolk, arugula

2018 CUVÉE DE L'ÎLE

### **Seasonal Feature Pasta~ MP**

2022 ALLEGRO

### **STERLING SILVER BEEF**

**5oz tenderloin ~ 36**

**10oz tenderloin ~ 63**

**braised short rib ~ 34**

crispy potato, roasted vegetable salad, sauce  
bordelaise, pickled mustard

2020 SYMPHONY