



*Introducing:
The Camas "I Want It All" Feature Dine About Menu for Two*

January 21 to February 8, 2026

Enjoy a tour of global flavours featuring these shared plates:

Salmon

Salt and pepper puff pastry, house-made ricotta,
cured salmon sashimi, fresh herbs.

Crab

Curried crab and coconut stuffed gyoza,
charcoal pastry, dressed cucumber, mint mayo, papadam crisps.

Prawns

Spiced butter poached prawns, cannellini beans.

Quail

Crispy fried quail, salsa verde,
coleslaw, citrus poppyseed dressing.

Greens

Gem lettuce, apple, beluga lentils, horseradish ranch dressing,
brined cheese, beets, yam crisp.

Elk

Elk cream sauce, gnocchi, parmesan.

Sablefish

Miso cured sablefish, cauliflower soubis,
spinach spätzle.

Beef

Short rib steak, duck fat potatoes,
kale gremolata, jus, gf.

Sweets

Your pick from today's offerings.

99 per person before gst and gratuity.

*Unfortunately we're unable to offer
modification or substitutions for this feature menu.
Our menus are subject to change. Thank you for your understanding.*

Wine Pairing Menu

Sparkling Charme De L'île,

Avrill Creek Vineyard,
Cowichan Valley, 3oz

Amulet White 2022

Roche Wines, Naramata:
Viognier, Marsanne, 3oz

Chardonnay 2022

Burrowing Owl, Okanagan, 3oz

Athene 2020

Burrowing Owl,
Black Sage Bench:
Syrah, Cabernet Sauvignon, 3oz

TBS

We'll help you select a pairing for
your chosen dessert, 1oz

*39 per person
before taxes, and gratuity.*

camas