



*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, canellini 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*