DINE AROUND | 45

glo

FIRST COURSE CHOICE OF:

B.C VENISON STRIPLOIN CARPACCIO
crispy bread, smoked paprika + cumin aioli, pickled radish, basmati puffed rice, arugula salad

ISLAND SMOKED SALMON SAMOSA
local potatoes, fresh dill, green peas, indian spices, tamarin + mint chutney

SECOND COURSE CHOICE OF:

METCHOSIN LAMB TIKKA MASALA
roasted lamb shoulder, cashew tikka masala, fresh cucumber tomato salsa, cilantro, coconut jasmine rice, garlic naan
wine pairing | stoneboat pinot noir 5oz | 13

PACIFIC SWEET POTATO GNOCCHI
black beluga lentils, “dal makhni “red chili, cumin, coriander, ginger, red kidney beans, pan fried gnocchi, crispy cauliflower
wine pairing | dirty laundry gewürztraminer 5oz | 11

COWICHAN VALLEY CHICKEN SUPREME
tandoori marinade, crispy bombay potatoes, braised local greens, signature glo compound butter, mint + onion pakora
wine pairing | hoyne pilsner 20oz | 9

PACIFIC ROCKFISH FISH CURRY BOWL
coconut curry broth, pacific red snapper, jasmine rice, ginger, tomato, cilantro, snap peas, bell peppers, red onions, naan bread
beer pairing | gray monk riesling 20oz 5oz | 11

DESSERT CHOICE OF:

NANAIMO BAR CHEESECAKE
chocolate coconut crust, mango cheesecake, chocolate ganache, crushed pistachios

WHITE CHOCOLATE CARDAMOM TART
marinated blackberries, cinnamon crème anglaise, whipped cream, gooseberry

EXECUTIVE CHEF **ANDREW FAWCETT**

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES PRIOR TO ORDERING