

# DINE AROUND

**\$45 3-COURSE MENU** choose one item from each of the following sections

## STARTERS

### SPICY SALMON & TUNA CRISPY RICE

Two styles, spicy salmon & tuna on crisp sushi rice, avocado, Sriracha aioli, sesame seeds, cilantro

### WAGYU MEATBALLS

Spiced tomato pepper sauce, Grana Padano, basil oil, grilled garlic sourdough, gremolata

### HOT-HONEY CHICKEN SKEWERS

Marinated skewers, hot-honey glaze, pineapple, aioli, cabbage slaw, sesame seeds, cilantro

### SZECHUAN VEGETABLES V

Crisp green beans, roasted carrots, spicy Szechuan sauce

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## MAINS

### ROASTED MUSHROOM RAVIOLI V

Stuffed mushroom ravioli, wild arugula, roasted mushrooms, roasted red onions, Italian dried tomatoes, roasted garlic truffle cream, Grana Padano, gremolata

***Pairs well with***

*Black Sage Cabernet Sauvignon | Okanagan Valley, BC  
OR Phillips Blue Buck Ale | Victoria, BC*

### THAI PEANUT PORK TENDERLOIN

Kimchi fried rice, Szechuan vegetables, Shiitake mushrooms, crisp wontons, peanut sauce, sesame seeds, cilantro

***Pairs well with***

*Blasted Church Pinot Noir | Okanagan Valley, BC  
OR Hoyne Pilsner | Victoria, BC*

### CRISPY SHRIMP NOODLE BOWL

Crisp Wham-Bam shrimp, rice noodles, coconut sauce, Shiitake mushrooms, green beans, roasted carrots, kimchi, purple cabbage, scallions, soft poached soy egg, crisp wontons, sesame seeds, cilantro

***Pairs well with***

*Blasted Church Pinot Noir | Okanagan Valley, BC  
OR Hoyne Dark Matter | Victoria, BC*

### CHIMICHURRI SIRLOIN

Grilled 5oz sirloin, crisp loaded potato bacon croquette, sauteed garlic greens, roasted carrots, Italian dried tomatoes

***Pairs well with***

*Black Sage Cabernet Sauvignon | Okanagan Valley, BC  
OR Driftwood Fat Tug IPA | Victoria, BC*

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## DESSERT

### TIRAMISU

Espresso-soaked lady fingers, Bailey's mascarpone

### CREME BRULEE

Traditional rich vanilla bean custard, torched sugar, chocolate shavings, raspberries, mint

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V Vegetarian

All prices are subject to applicable taxes.