

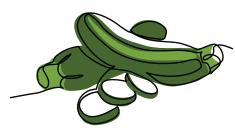
DINE AR UND MENU \$45 3 course

After 4pm, January 26 to February 11, 2024



Our delicious food is made from scratch the hard way but the right way, by passionate, professional chefs and their apprentices. There are no microwaves in our kitchen; What we provide, is what food is meant to be - pure, honest and full of goodness, created with ingredients that are sourced as close to home and as close to Mother Nature, as is possible and practical.





BEEF CARPACCIO GD black garlic aioli * truffle oil * arugula Beef: 63 Acres, BC

ZUCCHINI + GOAT CHEESE BLINTZES

zucchini * goat cheese * thyme * porcini mushroom * celeriac * cilantro cream sauce Celeriac: Lower Mainland, BC or

CHICKEN POT STICKERS

cabbage * shallots * lemon chili coriander dip * tomato chili dip * spring onion dip Chicken: Vancouver Island, BC



LAMB AGNOLOTTI

lamb ragout * pumpkin butter sauce * crispy sage * candied pecans Lamb: Parry Bay Sheep Farm, Metchosin, BC







BEEF SHORT RIB creamy polenta * green beans * confit shallots * jus Short Ribs: 63 Acrea, BC



Wine Pairing: Inniskillin Okanagan Estate Series Cabernet Sauvignon ON, Canada 5oz Glass \$9 Bottle \$43

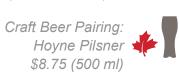


Craft Beer Pairing: Phillips Blue Buck Ale \$8.5 (500 ml)

POACHED BASA III asian slaw * ginger soy broth

* pickled black bean * jasmine rice Basa: Ocean-Wise







WILD MUSHROOM RISOTTO

wild mushroom * porcini jus * thyme * truffle

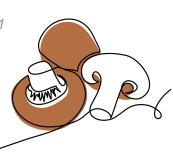
Wild Mushrooms: Lower Mainland, BC



Wine Pairing: Burrowing Owl Chardonnay 2021 BC, Canada 5oz Glass \$12 Bottle \$56



Craft Beer Pairing: Six Mile Lager \$8 (500 ml)







dark chocolate * egg * vanilla ice cream

or

AMARETTO MOUSSE @P

caramel peach * amaretto liquor pistachio nuts

or

PASSION FRUIT PANNA COTTA GD

passionfruit * coconut * spicy crumb







2021 TIMES COLONIST

BEST PUB



All prices are before applicable taxes and gratuity. To ensure freshness, items are prepared in limited quantities and subject to availability







