



Dine Around Victoria 2024

\$55 per person

Wine Pairings \$25 | Beer Pairings \$15

~ First Course ~

Celeriac Soup

celeriac velouté, celery chips, dukkha spice, smoked cherry oil

Wine: 2016 Nk'Mip Cellars Pinot Blanc, Okanagan, BC

Beer: Category 12 'Juicy Data' Hazy IPA, Victoria, BC

Sunchoke Salad

grilled sunchokes, honey fennel purée, persimmon, date vinaigrette

Wine: 2020 'Cliffhanger' White Blend, Moraine Winery, Okanagan, BC

Beer: 'Belgian Blonde', Sooke Brewing Co., Victoria, BC

~ Second Course ~

Roast Duck

duck breast, sweet corn grits, Swiss chard, braised onions, rhubarb jus

Wine: 2021 Gray Monk Latitude 50 Red Blend, Gray Monk Winery, Okanagan, BC

Beer: 'Renfrew' Red Ale, Sooke Oceanside Brewery, Victoria, BC

Tenderloin

6oz tenderloin, red cabbage purée, potato pave, broccolini

Wine: 2020 Merlot, Burrowing Owl Winery, Oliver, Okanagan, BC

Beer: 'Raised by Wolves' IPA, Driftwood Brewery, Victoria, BC

Cacio Pepe

tagliatelle, parmesan crisp, black pepper crumb

Wine: 2017 Pinot Gris, Sandhill Estate, Kelowna, BC

Beer: 'Suncoast' Pale Ale, Townsite Brewery, Powell River, BC

~ Third Course ~

Passionfruit Blondie

White chocolate brownie, passionfruit curd, marinated sour cherry, Chantilly

Single Origin Chocolate Pot du Crème

70% Saint Domingue chocolate, Honey infused orange, sweet biscuit

Wine: 2019 Late harvest Gewurztraminer, Wild Goose Winery, Okanagan, BC -2oz

Beer: Coco Espresso Stout, Bad Dog Brewery, Victoria, BC