



\$55 Menu

Available between 5pm-9pm

Appetizers

Local Smoked Fish Plate

Celeriac remoulade, sourdough crostini

Suggested VQA pairing: Quails Gate Chenin Blanc

Suggested Craft Beer pairing: Departure Pilsner

Charcuterie

German style salami. Dry cured pork loin lonza & warm kielbasa

House mustard, crostini

Suggested VQA pairing: Unsworth Carme De L'ile

Suggested Craft Beer pairing: Black Lager

Local Cheeses

Comox brie, Aged Farmhouse Cheddar from Courtenay & Qualicum Blue

Apple chutney, sourdough baguette

Suggested VQA pairing: Unsworth Carme De L'ile

Suggested Craft Beer pairing: Black Lager

Entrees

choose one

Yam & Broccoli Bowl

Steamed rice, spinach, carrot ribbons, pickled cabbage, sesame garlic sauce

recommended wine pairing: Hillside Estate Cabernet Sauvignon

recommended beer pairing: Hey Meister

Honey Mussels Mariniere

Sauteed onion, garlic confit, white wine & cream sauce, grilled red fife baguette

recommended wine pairing: Blue Grouse Ortega

recommended beer pairing: Pew! Pew! Pew! Tart Ale

Buttermilk Fried Chicken Thighs

Warm potato salad, spicy honey drizzle

recommended wine pairing: Quails Gate Chenin Blanc

recommended beer pairing: Flanders Red style Ale

Desserts

choose one

Chocolate pudding

White chocolate cream & Earl grey shortbread

Suggested VQA pairing: Unsworth Carme De L'ile

Suggested Craft Beer pairing: Flanders Red Style Ale

Hazelnut Torte

Stout poached pear, vanilla bean ice cream

Suggested VQA pairing: The Hatch Ross O

Suggested Craft Beer pairing: Flight of four