



Dine Around 2024

\$55 menu

Menu subject to change

ANTIPASTI

Your choice of:

Arancini di Tonno con Putanesca

or

Charred Brussel Sprouts, Cranberries, Caramelized Onion & Walnuts

Suggested B.C. Wine Pairing for Antipasti:

Quill Rosé Frizzante, 2022, Blue Grouse | Btl \$55 – Gls \$12

SECONDI

Your choice of:

Braised Beef with Asiago Polenta & Foraged Blackberry Sauce

Suggested B.C. Wine Pairing:

Syrah, 2020, Rust Wine Co. | Btl \$75 – Gls \$16

or

Halibut with Celeriac Purée, Apple, House-Made Miso,
Roasted Radish & Carrots, Celery Oil

Suggested B.C. Wine Pairing:

Ortega, 2022, Blue Grouse | Btl \$55 – Gls \$12

DOLCE

Your choice of:

Lavender Panna Cotta with Honey & Thyme Gelée,
Blood Orange & Buckwheat Crumble

or

Almond Flour Chocolate Cake, Coffee & Warm Chocolate