



Dine Around Menu

\$55

Course One

Tuscan Pleasure

Roasted garlic & white bean purée with marinated cherry tomatoes.
Served with crostini & baguette.

Or

Unexpected Salad

Kale, date vinaigrette, spiced nuts, pickled red onions & Manchego.

Course Two

Quails Gate Chasselas Pinot Blanc Pinot Gris, BC \$14 6oz, \$18 9oz

Gray Monk Pinot Noir, BC \$15 6oz, \$20 9oz

Swiss Fondue

The classic melted Alpine cheese experience seasoned with white wine. Accompanied with dressed micro green bistro salad, assorted artisan breads, cured meat and other accompaniments. Vegetarian options available.

Or

Raclette

A traditional Swiss melted cheese dish with seasoned, roasted potatoes, cured meat, marinated onions, cornichons, dressed micro green bistro salad and other accompaniments. Vegetarian and Gluten-Free options available.

Or

L'Apéro Experience

A cheese board dinner which includes 3 curated cheeses, 1 cured meat, bistro salad, crackers, baguette and an array of other accompaniments. Vegetarian and Gluten-Free options available.

Course Three

Taylor Fladgate 10 Year Old Tawny Port, Portugal \$10 2oz,

Trio of Truffles

Raspberry White Chocolate with Pink Peppercorn, Milk Chocolate infused with Silk Road Mystic Rainforest black tea with berries, rosehips & hibiscus, & Blue Cheese & Port Dark Chocolate