



THE ARBUTUS ROOM

AT BRENTWOOD BAY RESORT

DINE AROUND • 3 COURSES • \$65

FIRST COURSE

Burrata Salad (GF) (VEG)

greens, pear, squash, candied pecan,
miso vinaigrette

Pair with Poplar Grove Pinot Gris, BC \$13

OR

Lobster Grilled Cheese

brioche, aged white & orange cheddar,
tomato jam, bisque sauce

Pair with Mission Hill Chardonnay, BC \$12

SECOND COURSE

Lasagna Bianco (GF) (VEG)

White sauce, truffle, broccoli, smoked gouda &
ricotta

Pair with Wild Goose Pinot Noir, BC \$15 or

Mission Hill Chardonnay, BC \$12

OR

Braised Beef Short-Rib

boneless Angus beef, barley, celeriac, marinated
king oyster mushroom, puff pastry, beef jus

Pair with Dirty Laundry Cabernet Sauvignon, BC \$15

DESSERT

Tiramisu

espresso, mascarpone cream, cocoa,
chocolate crisp pearls

Pair with a Cocktail: Vancouver Island Sour \$14

OR

Panna Cotta (GF)

caramelized white chocolate,
passionfruit & coconut

Pair with a Cocktail: Vancouver Island Sour \$14



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