

DINE AROUND 2024

Available from 5pm to 10pm

APPETIZERS

Candied Salmon Bisque \$16 

Lemon crème fraîche, dill oil

Suggested wine pairing – Gray Monk Chardonnay \$14

or

Sea Salt Roasted Beet + Artisan Greens Salad \$16 

Medley of cultivated greens, maple candied pecans, whipped Boursin cheese, mandarin orange vinaigrette

Suggested wine pairing - Black Hills Viognier \$18

or

Sweet + Sticky Berryman Farms Pork Belly \$21

Pumpkin + potato puree, pickled ginger, Char Siu glaze

Suggested wine pairing - Stoneboat Pinot Noir \$16

Three Course Menu

\$65

Or individually priced as a-la-carte menu

ENTRÉES

Cast Iron Seared Vancouver Island

Sockeye Salmon \$39 

Tempura prawns, togarashi + honey garlic sauce, preserved lemon mashed potatoes

Suggested wine pairing – Black Hills Chardonnay \$21

or

Slow Braised Beef Short Ribs \$41

Soy, ginger + local dark ale braised, crispy fried leeks, fresh thyme reduction, gorgonzola mashed potatoes

Suggested wine pairing - Gold Hill Syrah \$16

Suggested BC Craft Brewers Guild pairing - Hoyne Dark Matter \$9

or

Chicken Thigh Confit Linguini \$36

Double smoked bacon, caramelized red onions, roasted red pepper pesto, creamy tomato basil sauce, Grana Padano

Suggested wine pairing - Stoneboat Pinot Noir \$16

Suggested BC Craft Brewers Guild pairing - Phillips Blue Buck \$8

or

Wild Mushroom Cannelloni \$34

Truffle cream sauce, roasted red pepper purée, kale pesto, goat cheese, Manchego

Suggested wine pairing - Gray Monk Chardonnay \$14

DESSERTS

Chocolate Mousse Cake \$14

Sour cherry coulis, freshly whipped cream

Suggested wine pairing - Wild Blackberry Wine, Rocky Creek, Cowichan Valley, Vancouver Island \$10 (2oz)

or

Warmed Apple Crisp \$14

Salted caramel sauce, vanilla crème anglaise

Suggested wine pairing – Red Rooster Riesling Ice wine \$18 (2oz)



FIRE + WATER

EXECUTIVE CHEF **NEIL ANTOLIN** | SOUS CHEF **JAMIE CASKENETTE**



Gluten free- ask your server for more details and options



Recommended by the Vancouver Aquarium as ocean-friendly seafood choice

For your convenience, 18% gratuity will be added to tables of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.