UGLY DUCKLING
dining & provisions

# *Dine Around Victoria 2024 Menu*

## *First Course*

***Vancouver Island Manila Clam "Chow Mein"***
*chili, basil, cured egg yolk*

*or*

***"Dim Sum"***
*little snacks inspired by Chinatown*

*or*

***"Sweet & Sour" Foie Gras***
*Asian pear, five-spice, brioche*
*($15 Supplement)*

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## *Second Course*

***Trio of Vancouver Island Suckling Pig***
*fermented cabbage, soybeans, black garlic*

*or*

***Pan-Roasted Local Ling Cod***
*prawn pancake, nasturtium, nori*

*or*

***40oz Berretta Farms Ribeye Steak (for two)***
*really fancy accompaniments*
*($50 supplement per person)*

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## *Dessert*

***Poached Okanagan Gala Apples***
*brown butter streusel, white miso ice cream*

*or*

***Dark Chocolate & Black Sesame Terrine***
*oolong tea ice cream, cherry*

***--$65--***

***--BC Craft Beverage Pairing $40--***