

Three Course Feature

APPETIZER

West Coast Tasting Platter

Molasses albacore crudo, cold smoked salmon, white wine potted duck liver parfait, lemon caper cream cheese, house pickles, relish, chutneys and seaweed everything bagel cracker

OR

Cheddar and Cauliflower Gratin

Served with cornbread Pangrattato

Suggested wine pairing: **Dirty Laundry** | Sparkling White Wine, 6oz - \$12

MAIN COURSE

Red Wine Braised Beef Shoulder

(Gluten free available)

Pomme dauphinoise, charred broccolini, sauce charcutière, bacon lardons, caramelized shallots and crispy onion ring

OR

Vegetarian Rosemary Ricotta Polenta

Du Puy Lentils, cabbage, braised cipollini, roasted tomato emulsion and black olive relish

OR

Prosciutto Wrapped Ling Cod

Du Puy Lentils, cabbage, braised cipollini, roasted tomato emulsion, pickled pearl onion and grainy mustard relish

Suggested wine pairing: **Vintage Ink** | Aged Blend, 6oz - \$14 | 9oz - \$18

DESSERT

Paris - Brest

Milk chocolate, pomegranate, almond and white wine

Suggested wine pairing: **Burrowing Owl Coruja** Port, 2oz - \$16

\$65 menu + tax