— *Dine Around & Stay in Town* —

Lunch $35 per person
Lunch available Monday - Friday 11am-2pm

- FIRST COURSE -

BUTTERNUT SQUASH SOUP GF, VG
coconut, turmeric, pickled onion, sumac pumpkin brittle

Suggested Pairing: Unsworth NV Charme de l'Île, Cowichan Valley, Vancouver Island, Pinot Gris / Pinot Noir • British Columbia, Canada
Steel & Oak, Simple Things Pilsner, New Westminster, British Columbia, Canada 5.0%

GREEN SALAD GF
flax crumble, caramelized honey & spruce vinaigrette

- MAIN COURSE -

FISH & CHIPS GF
kosho aioli, TCR slaw, kennebec fries

Suggested Pairing: Lake Breeze 2022 Okanagan Valley, Pinot Blanc • British Columbia, Canada

ROASTED LOCAL SAANICH BEETS GF
chickpea fritter, avocado, orange sesame vinaigrette, pickled jalapeño

Suggested Pairing: Apāra 2022 Okanagan, Riesling / Pinot Blanc • British Columbia, Canada

POTATO CRUSTED CHICKEN BREAST GF
lduck fat rösti, wild mushroom, confit tomato, roasted garlic basil emulsion

Suggested Pairing: Meyer Family 2022 Okanagan Valley, Pinot Noir • British Columbia, Canada

WINTER MUSHROOM LINGUINI
Reggiano, tomato, lemon, chili, chive

Suggested Pairing: Phantom Creek 2020 Petite Cuvée, Okanagan Valley, Cabernet Franc / Cabernet Sauvignon + • British Columbia, Canada
Yellow Dog, Chase My Tail Pale Ale, Port Moody, British Columbia, Canada 5.2%

- DESSERT -

POT DE CREME
espresso, cocoa nib

OLIVE OIL CAKE
winter citrus, mascarpone

Suggested Pairing: La Stella 2021 Moscato d'Osoyoos, Okanagan Valley
House of Funk x Ursa Major OSA, Oliver 6.2%

THE Courtney Room