



# Dine Around 2025

## \$45 Three Course Dinner Menu

### TO START

#### LOT 1 BREADSTICKS

Irene's Bakery, rosemary, parmesan, olive oil, salt, pepper, sun-dried tomato pesto  
*Montelivini Prodry Frizzante Prosecco (ITA) - On Tap | 5oz - \$8.5 | 1/2 liter - \$24.5*

### COURSE ONE

#### BEEF CARPACCIO

Peppercorn crusted Brant Lake wagyu, arugula, truffle aioli, crispy capers, shaved parmesan, crostini  
*Archway Pinot Noir (USA) | 5oz - \$11 8oz - \$16 1/2 liter - \$36 btl - \$49*

#### SUPPLI

Fior Di Latte stuffed fried risotto, tomato sauce, basil  
*Dirty Laundry Hush Rose (BC) - On Tap | 5oz - \$10.5 8oz - \$15.5 1/2 liter - \$33 btl - \$47*

#### CAESAR SALAD

Romaine lettuce, creamy caesar dressing, bacon bits, focaccia croutons, crispy capers, shaved parmesan, roasted garlic cloves  
*Stoneleigh Sauvignon Blanc (NZ) | 5oz - \$11 8oz - \$16 1/2 liter - \$36 btl - \$49*

#### LOT 1 SALAD

Artisan greens, shredded beet, goat feta, toasted pumpkin seeds, sherry vinaigrette  
*See Ya Later Ranch Riesling (BC) | 5oz - \$9.5 8oz - \$14.5 1/2 liter - \$31 btl - \$43*

### COURSE TWO

#### MOROCCAN CHICKEN RIGATONI

Rigatoni, Moroccan spiced free run chicken, red pepper, onion, cashews, coconut milk, cilantro  
*Vancouver Island Brewing - Dominion Dark Lager \$8*

#### BRAISED BEEF CAMPANELLE

Campanelle, red wine braised beef, roasted crimini mushrooms, rosemary, goat cheese, parmesan  
*Church & State Cab Franc/Malbec/Merlot (BC) - On Tap | 5oz - \$11.5 8oz - \$17 1/2 liter - \$35 btl - \$51*

#### PRAWN & SCALLOP LINGUINI

Linguini, prawns & scallops, roasted fennel, onion, fresh tomato, white wine, lemon, basil, parsley, parmesan  
*Stoneleigh Sauvignon Blanc (NZ) | 5oz - \$11 8oz - \$16 1/2 liter - \$36 btl - \$49*

#### GUANCIALE & WILD MUSHROOM GNOCCHI

Locally made gnocchi, guanciale, roasted wild mushrooms, roasted butternut squash, sage, hazelnuts, brown butter, cream, grana padano  
*Gabbiano Chianti Classico DOCG (ITA) - On Tap | 5oz - \$10.5 8oz - \$16 1/2 liter - \$33 btl - \$48*

### COURSE THREE

#### TIRAMISU

Coffee dipped lady fingers, whipped mascarpone cream, cocoa, whipped cream  
*Lot 1 Coffee \$9 / \$13 | Baileys, Kahlua, Frangelico, coffee, whipped cream, caramel drizzle*

#### CHOCOLATE COCONUT MOUSSE

Chocolate coconut mousse, coconut whipped cream, strawberry compote  
*Blueberry Tea \$14 | Amaretto, Grand Marnier, orange pekoe, cinnamon stick, orange wheel*