

# DINE AROUND

## 3 COURSE MENU FOR 45

CHOOSE ONE ITEM FROM EACH OF THE FOLLOWING SECTIONS

### STARTERS

#### CRISP COCONUT SHRIMP

coconut coated jumbo shrimp, sweet coconut chili sauce, cabbage slaw, red chili, cilantro

#### HOT-HONEY CHICKEN SKEWERS

marinated skewers, hot-honey glaze, pineapple aioli, cabbage slaw, sesame seeds, cilantro

#### WAGYU MEATBALLS

spiced tomato & red pepper sauce, Grana Padano, basil oil, grilled garlic sourdough, gremolata

#### WHIPPED FETA & AVOCADO DIP

fresh avocado, whipped feta, fresh cut tomato salsa, crisp chick peas, warm tortilla chips

### MAINS

#### ROASTED MUSHROOM RAVIOLI **V**

stuffed mushroom ravioli, wild arugula, roasted mushrooms, roasted red onions, Italian dried tomatoes, crispy leeks, roasted garlic truffle cream, Grana Padano, gremolata

*pairs well with*

SYRAH | Blasted Church VQA, Okanagan Valley, BC

ALE | Phillips Blue Buck Victoria, BC

#### MUSHROOM MARSALA SIRLOIN

grilled 5oz sirloin, roasted mushroom Marsala sauce, crisp potato gnocchi, sautéed spinach & kale, roasted carrots, red onions, Italian dried tomatoes, crisp leeks

*pairs well with*

CABERNET SAUVIGNON | Black Sage VQA, Okanagan Valley, BC

IPA | Driftwood Fat Tug Victoria, BC

#### CRISPY SHRIMP NOODLE BOWL

crispy Wham-Bam shrimp, ramen noodles, chili coconut sauce, peanut sauce, shiitake mushrooms, edamame, soft poached ramen egg, crispy wontons, sesame seeds, cilantro

*pairs well with*

PINOT GRIS | Blasted Church, Okanagan Valley, BC

DARK LAGER | Hoyne Dark Matter, Victoria, BC

#### GOCHUJANG PORK TONKATSU

crisp fried panko crusted pork cutlet, Gochujang Tonkatsu sauce, jasmine rice, cabbage slaw, cilantro pepita dressing, kimchi aioli, green onions, red chili, sesame seeds

*pairs well with*

PINOT NOIR | Monte Creek Living Land, Thompson Valley, BC

PILSNER | Hoyne, Victoria, BC

### DESSERTS

#### ESPRESSO MARTINI MOUSSE

a chilled milk chocolate mousse infused with vodka and Kahlua. Topped with dark chocolate shavings, mint, icing sugar

#### HOT CINNAMON SUGAR GNOCCHI

caramel & chocolate sauce, whipped cream, fresh raspberries, mint

**V** VEGETARIAN