

DINE AROUND DINNER | 55



COURSE ONE CHOICE OF:

WHITE BEAN + KALE SOUP veg/gf

smoked paprika, romesco

cave de saumur 'les pouches' saumur 2022 | loire, france | 13

OR

BABY ROMAINE SALAD

beets, toasted walnuts, rosemary-bacon cracker, blue cheese vinaigrette

whitehaven sauvignon blanc 2022 | marlborough, new zealand | 15

OR

GRILLED PRAWNS

cous cous salad, roasted peppers, olives, yogurt sauce + calabrian chili vinaigrette

phillips implosion pilsner | victoria, bc | 9

COURSE TWO CHOICE OF:

CRISPY DUCK CONFIT

toulouse sausage, leeks, mirepoix, white wine braised beans, bread crumbs

jean-luc colombo 'les abeilles' côtes du rhône 2018 | rhône, france | 15

OR

PAN SEARED TROUT

potato gnocchi, roasted squash + broccolini, brown butter sauce

blue grouse estate pinot gris 2022 | vancouver island, bc | 14

OR

ROASTED TOMATO RISOTTO veg/gf

pesto-artichoke fritters, arugula, burrata

argiolas costamolino vermentino 2022 | sardegna, italy | 13

COURSE THREE CHOICE OF:

STICKY TOFFEE + DATE PUDDING

salted butterscotch sauce, vanilla bean ice cream

ramos pinto nv tawny port | duoro, portugal | 10

prices exclude applicable taxes

please note, substitutions + modifications cannot be accommodated

please inform your server of any allergies or dietary restrictions prior to ordering

not all ingredients are listed

EXECUTIVE CHEF LAURIE MUNN

SOUS CHEF JAMIE STAPLES

WINE DIRECTOR KRISTINE OSACHUK

B O O M + B A T T E N

DINE AROUND DINNER
JANUARY 24TH - FEBRUARY 9TH