

**\$30 WINE PAIRING / \$20 BEER PAIRING**

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**FIRST COURSE**

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**WEST COAST MUSHROOM SOUP**

Wild & cultivated mushrooms, pine mushroom cream, chive

Wine: *2017 Chardonnay, Sandhill Winery, Kelowna, BC*

Beer: *Juicy Data IPA, Category 12 Brewing, Saanichton, BC*

**BEARDORF SALAD**

Endive & baby gem dressed in mayonnaise and an apple vinaigrette with grapes and toasted walnuts

Wine: *2022 Riesling, Phantom Creek Winery, Oliver, BC*

Beer: *Renfrew Red Ale, Sooke Oceanside Brewery, Victoria*

**JUMBO PRAWN COCKTAIL**

Jerk cocktail sauce, lemon

Wine: *2022 Pinot Gris, Laughing Stock Winery, Penticton, BC*

Beer: *White Peach Gose, Townsite Brewing, Powell River, BC*

**SECOND COURSE**

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**SPAGHETTINI CARBONARA**

Pancetta, black peppercorn, parmesan

Wine: *2022 Pinot Gris, Laughing Stock Winery, Penticton, BC*

Beer: *Juicy Data IPA, Category 12 Brewing, Saanichton, BC*

**MUSSEL & FRITES**

1lb Salt Spring Island mussels, white wine, garlic, fine herbs

Wine: *2022 Viognier 'Slackline', Tighrope Winery, Penticton, BC*

Beer: *White Peach Gose, Townsite Brewing, Powell River, BC*

**BRAISED TOP SIRLOIN**

Butterbean cassoulet, carrots, winter cabbage, onion petals

Wine: *2020 Merlot, Burrowing Owl Winery, Oliver, BC*

Beer: *Tickity Boo British Pale Ale, Twin City Brewing, Port Alberni, BC*

**THIRD COURSE**

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**CHOCOLATE CAKE**

Chocolate cake, chocolate ganache, mascarpone chantilly

Wine: *'Coruja' Port-Style Blend, Burrowing Owl Winery, Oliver, BC*

Beer: *Coco Espresso Stout, Bad Dog Brewery, Sooke, BC*

**CHEESECAKE**

Quince preserve, hazelnut crumb

Wine: *2019 Late Harvest Riesling, Wild Goose Winery, Okanagan Falls, BC*

Beer: *Lions Winter Ale, Granville Island Brewing, Vancouver, BC*

**CREAM PUFF**

Pâte à choux, white chocolate crèmeux, raspberry variations

Wine: *'Coruja' Port-Style Blend, Burrowing Owl Winery, Oliver, BC*

Beer: *Lions Winter Ale, Granville Island Brewing, Vancouver, BC*