

FATHOM

DINE AROUND 3-COURSE MENU

FIRST COURSE

BEET HUMMUS

seasonal crudites, citrus labneh, pistachio dukkah

2022 kutata leon millot, salt spring island
12 / 20 / 60

or

TUNA CRUDO

mushroom soil, onion crema, shishito peppers, kaiso seaweed

2022 ortega kutatás, salt spring island
13 / 20 / 65

or

DUCK LIVER PATE

brown butter crumbs, rhubarb coulis, tarragon powder, sourdough

2019 sparkling chardonnay harpers trail, cowichan valley
15 / 23 / 75

SECOND COURSE

MUSHROOM MISO BOWL

local mushrooms, tofu, seaweed, miso butter broth, soft egg, sushi rice

2023 pinot gris blue grouse, cowichan valley
15 / 23 / 75

or

SQUID INK PASTA

fermented black bean sauce, chili, clam, prawn, baby scallop, tobiko, bottarga

2022 chardonnay meyer family, okanagan valley
16 / 25 / 80

or

BISON BAVETTE

roasted potatoes, cauliflower puree, fermented radish, mushroom, red wine jus

2021 syrah ~ viognier, see ya later | okanagan valley
14 / 22 / 70

czech dark lager, moon under the water brewery, victoria
8 gls / 10 pint

THIRD COURSE

COLD BREW BASQUE CHEESECAKE

baileys shaft cremeux, graham streusel, crunchy tuille, vanilla whip chantilly

unsworth ovation, cowichan valley
2oz 10

or

SORBET

three scoop daily selection, fresh berries

unsworth ovation, cowichan valley
2oz 10

THREE-COURSE MEAL FOR \$55 PER PERSON | OPTIONAL BEVERAGE PAIRINGS