



Dine Around Menu

\$55 per person

Minimum 2 people

Course One

Tuscan Pleasure

Roasted garlic & white bean purée with marinated cherry tomatoes.
Served with crostini & baguette.

Or

Foraging Goat

This winter salad features baked chèvre nestled in an orange curry-marinated fennel with spicy pickled butternut squash, walnuts & pomegranate.

Course Two

Quails Gate Chasselas Pinot Blanc Pinot Gris, BC \$14 6oz, \$18 9oz
Gray Monk Pinot Noir, BC \$15 6oz, \$20 9oz

Swiss Fondue

The classic melted Alpine cheese experience seasoned with white wine. Accompanied with dressed micro green bistro salad, assorted artisan breads, cured meat and other accompaniments. Vegetarian options available.

Or

Raclette

A traditional Swiss melted cheese dish with seasoned, roasted potatoes, cured meat, marinated onions, cornichons, dressed micro green bistro salad and other accompaniments. Vegetarian and Gluten-Free options available.

Or

L'Apéro Experience

A cheese board dinner which includes 3 curated cheeses, 1 cured meat, bistro salad, crackers, baguette and an array of other accompaniments. Vegetarian and Gluten-Free options available.

Course Three

Taylor Fladgate 10 Year Old Tawny Port, Portugal \$10 2oz,

Ensemble

In L'Apéro style, a sampling of Black Forest Parfait, Chocolate Mousse and Panna Cotta.