

# DINE AROUND 2025

Available from 5pm to 10pm, January 24th – February 9th

## APPETIZERS

### Yukon Gold Potato + Truffle Velouté \$15

*Seared sea scallop, leek confit*

*Suggested wine pairing – Black Hills Chardonnay \$19*

### Roasted Anjou Pear Salad \$18

*Medley of artisan salad greens, olive oil roasted pears, white balsamic + honey dressing, candied walnuts, choice of blue cheese or goat cheese*

*Suggested wine pairing – Black Hills Viognier \$18*

### West Coast Candied Salmon, Baby Shrimp + Crab Cakes \$24

*Creamy lobster velouté, pineapple + pickled jalapeno salsa*

*Suggested wine pairing – Mt. Boucherie, Modest Wines, La Graves Robber, Sauvignon Blanc Semillon \$14*

## ENTRÉES

### Vegan Bolognese \$34

*Plant based protein Bolognese sauce, fresh locally made Radiatori pasta, San Marzano tomatoes, roasted red pepper pesto, vegan parmesan, garlic ciabatta toast*

*Suggested wine pairing - Stoneboat Pinot Noir \$16*

### Coconut Curry Chicken Rigatoni \$36

*Confit chicken thighs, red curry coconut milk sauce, sweet peppers + roasted mushrooms, mango chutney, salted cashews, toasted coconut*

*Suggested wine pairing - Stoneboat Pinot Noir \$16*

### Citrus + Ginger Marinated

### Grilled Wild BC Sockeye Salmon \$39

*Sautéed garlic buttered tiger prawns, Boursin + Thai basil fried polenta cake, sundried tomato vinaigrette*

*Suggested wine pairing – Black Hills Chardonnay \$19*

### Slow Braised Rustic Lamb Osso Bucco \$44

*Merlot + rosemary braised, crispy sea salted sweet potato wedges, fried lotus root chips, minted lamb glaze*

*Suggested wine pairing – Mt. Boucherie Reserve Syrah \$16*

*Suggested BC Craft Brewers Guild pairing - Hoyne Dark Matter \$9*

## Three Course Menu

# \$65

Or individually priced as an a-la-carte menu

## DESSERTS

### White Chocolate Glazed Vanilla Cheesecake \$14

*Dark chocolate bark, wild berry coulis*

*Suggested wine pairing - Wild Blackberry Wine, Rocky Creek, Cowichan Valley, Vancouver Island \$10 (2oz)*

or

### Warm Caramel Apple Crisp \$14

*Grand Marnier cappuccino crème anglaise, candied sugar*


*Suggested wine pairing – Sandhill, Riesling Icewine 18(2oz)*



## FIRE + WATER

EXECUTIVE CHEF NEIL ANTOLIN | SOUS CHEF JAMIE CASKENETTE

 Gluten free- ask your server for more details and options

 Recommended by the Vancouver Aquarium as ocean-friendly seafood choice

For your convenience, 18% gratuity will be added to tables of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.