



Dine Around 2025

ALTERNATIVE FOUR COURSE MENU

VEGETARIAN WEEKLY SOUP

Please Ask Your Server

BEEF SUYA (DF, GF)

Spicy Nigerian Style Beef Skewer, Beetroot, Coleslaw,
Charred Lemon Vinaigrette, Cilantro & Roasted Peanut

*Suggested Beer Pairing: Small Goods x House of Boateng Collab:
North To Paradise - Spiced Mango Dark Lager*

CONFIT DUCK LEG (DF, GF)

Confit Garlic Mashed Potatoes, Broccolini, Baby Carrots,
Star Anise, Cinnamon & Red Wine Poached Pear, Red Wine Gastric

Suggested Wine Pairings: Synchronesh Tetre Rouge, Naramata BC 2022

PASSIONFRUIT CHOCOLATE CAKE

Raspberries, Meringue

\$65 per person