

RUDI

Dine Around 2025



Menu \$75pp
Optional Wine Pairing \$45pp

FIRST

Fresh Baked Focaccia butter, jam, sea salt
Marinated Olives
Meatballs tomato, grana padano

Bella, Mariani Vineyard, Cabernet Franc, 2023, Naramata, OK Valley, BC

SECOND

Grilled Halloumi courgette, red pepper, olive
Albacore Tuna potato, olive, legumes

Averill Creek, Pinot Gris, 2022, Duncan, Cowichan Valley, BC

MAIN

Confit Duck lentil, carrot, cherry
Potato smoked sockeye salmon, house boursin, caviar
Grilled Broccolini anchovy, grana padano, panko

Rocca delle Macie, Roccato, Cabernet Sauvignon, 2020, Tuscany, IT

DESSERT

Sticky Toffee Pudding 49 below vanilla ice cream

Alvear, Medium Dry, NV, Montilla-Moriles, Spain



*these dishes are meant to be shared
**not all ingredients are listed, please inform your server of any allergies