

FOUR COURSE MENU

CONFIT DUCK WINGS

Preserved Crudité, Selection of HOB Sauces

WEST COAST SALAD (DF)

Hemp Crusted Albacore Tuna, Soba Noodle, Foraged Vegetables, Seaweed, Miso Orange Dressing, Bonito, Sweet Soy Reduction

SOOKE TROUT (DF, GF)

Ghanian Style Spinach & Egusi Stew, Fried Plantain, Pickled Shimeji Mushrooms

CRÈME BRULE

Biscotti

Suggested Wine Pairings: Unsworth Chardonnay

Suggested Wine Pairings: Hillside Gewurztraner Naramata Beach

Suggested Beer Pairing: Small Goods, House of Boateng Collab: North To Paradise Spiced Mango Dark Larger

\$55 per person