



Dine Around 2025

\$45 Three Course Menu

COURSE ONE

LOT 1 BREADSTICKS

Irene's Bakery, rosemary, parmesan, olive oil, salt, pepper, sun-dried tomato pesto
Montelvini Prodry Frizzante Prosecco (ITA) - On Tap | 5oz - \$8.5 | 1/2 liter - \$24.5

BEEF CARPACCIO

Peppercorn crusted Brant Lake wagyu, arugula, truffle aioli, crispy capers, shaved parmesan, crostini
Archway Pinot Noir (USA) | 5oz - \$11 8oz - \$16 1/2 liter - \$36 btl - \$49

SUPPLI

Fior Di Latte stuffed fried risotto, tomato sauce, basil
Dirty Laundry Hush Rose (BC) - On Tap | 5oz - \$10.5 8oz - \$15.5 1/2 liter - \$33 btl - \$47

CAESAR SALAD

Romaine lettuce, creamy caesar dressing, bacon bits, focaccia croutons, crispy capers, shaved parmesan, roasted garlic cloves
Stoneleigh Sauvignon Blanc (NZ) | 5oz - \$11 8oz - \$16 1/2 liter - \$36 btl - \$49

LOT 1 SALAD

Artisan greens, shredded beet, goat feta, toasted pumpkin seeds, sherry vinaigrette
See Ya Later Ranch Riesling (BC) | 5oz - \$9.5 8oz - \$14.5 1/2 liter - \$31 btl - \$43

COURSE TWO

MOROCCAN CHICKEN RIGATONI

Rigatoni, Moroccan spiced free run chicken, red pepper, onion, cashews, coconut milk, cilantro
Vancouver Island Brewing - Dominion Dark Lager \$8

BRAISED BEEF CAMPANELLE

Campanelle, red wine braised beef, roasted crimini mushrooms, rosemary, goat cheese, parmesan
Church & State Cab Franc/Malbec/Merlot (BC) - On Tap | 5oz - \$11.5 8oz - \$17 1/2 liter - \$35 btl - \$51

PRAWN & SCALLOP LINGUINI

Linguini, prawns & scallops, roasted fennel, onion, fresh tomato, white wine, lemon, basil, parsley, parmesan
Stoneleigh Sauvignon Blanc (NZ) | 5oz - \$11 8oz - \$16 1/2 liter - \$36 btl - \$49

GUANCIALE & WILD MUSHROOM GNOCCHI

Locally made gnocchi, guanciale, roasted wild mushrooms, roasted butternut squash, sage, hazelnuts, brown butter, cream, grana padano
Gabbiano Chianti Classico DOCG (ITA) - On Tap | 5oz - \$10.5 8oz - \$16 1/2 liter - \$33 btl - \$48

COURSE THREE

TIRAMISU

Coffee dipped lady fingers, whipped mascarpone cream, cocoa, whipped cream
Lot 1 Coffee \$9 / \$13 | Baileys, Kahlua, Frangelico, coffee, whipped cream, caramel drizzle

CHOCOLATE COCONUT MOUSSE

Chocolate coconut mousse, coconut whipped cream, strawberry compote, shaved chocolate
Blueberry Tea \$14 | Amaretto, Grand Marnier, orange pekoe, cinnamon stick, orange wheel