

## DINE AROUND MENU

\$35 per person

Suggested drink pairing · \$25 per person

*Whole table participation suggested but not required.*

## TO START

## FRIED BRUSSELS SPROUTS

Pomegranate molasses, honey cardamom vinaigrette, blue cheese crumble, toasted walnuts

## FRENCH ONION SOUP

Caramelized onions, rich beef broth, herb crouton, Gruyère, crispy shallots

## CALAMARI

Lightly fried calamari, jalapeño, red onion, tzatziki

*Choice of:*

Hoyne Pilsner · Victoria, BC

Cedar Creek Riesling · Okanagan, BC

Cedar Creek Pinot Noir · Okanagan, BC

## MAINS

## MINI SAXE BURGER

Smashed beef patty, tomato-bacon jam, aged cheddar, burger sauce, bacon, dill pickle, sesame bun, fries & salad

## BASQUE CHICKEN &amp; DUMPLINGS

Braised chicken, chorizo, tomato–paprika broth, aromatic vegetables, spoon-bread dumplings

## ALOO CURRY

Potatoes, peas, squash, aromatic tomato curry, garlic naan

*Choice of:*

Driftwood Fat Tug IPA · Victoria, BC

Liquidity Chardonnay · Okanagan, BC

Graffina Malbec · Mendoza, Argentina

## DESSERT

## VANILLA POT DU CREME

Toffee, hazelnut, crumble

## WARM CHOCOLATE BROWNIE

Hot fudge sauce, vanilla ice cream

*Choice of:*

Tawny Port · Douro, Portugal

Brut Prosecco, Mionetto · Italy

Espresso Martini