

DINE AROUND | 55



COURSE ONE CHOICE OF:

TUNA TATAKI df/gf

broccoli, rice + sesame salad, fresh pea shoots, spicy chili pear dressing
LA FRENZ 'clone 21b' 2022 | riesling | penticton, bc 14

OR

ROAST TOMATO SOUP

basil oil, cheese bread croutons
PHILLIPS | implosion pilsner | victoria, bc 9

OR

BUTTER LETTUCE SALAD

roasted beets + pumpkin seeds, crumbled blue cheese, walnut pesto, orange honey dressing
BLUE GROUSE ESTATE 2023 | pinot gris | vancouver island, bc 14

COURSE TWO CHOICE OF:

PAN ROASTED BARRAMUNDI

potato gnocchi, ratatouille, brown butter sauce
PHANTOM CREEK ESTATES 2021 | viognier | golden mile, okanagan, bc 20

OR

FORNO ROASTED PORK BELLY df/gf

brussels sprouts, yukon gold potatoes, apples, cider vinegar jus
CEDARCREEK 2022 | pinot noir | kelowna, okanagan, bc 14

OR

MELTED LEEK + CAULIFLOWER RISOTTO gf

grilled king oyster mushrooms, sherry hazelnut vinaigrette
ABBAZIA DI NOVACELLA 2023 | pinot grigio | alto adige, trentino, italy 16

COURSE THREE CHOICE OF:

STICKY TOFFEE + DATE PUDDING

vanilla ice cream, rum-toffee sauce
RAMOS PINTO | nv tawny port | duoro, portugal 10

OR

CARAMELIZED LEMON TART

earl grey tea mascarpone mousse
CHÂTEAU D'ARMAJAN 'des ormes' 2020 | sauternes | bordeaux, france 14

prices exclude applicable taxes

please note, substitutions + modifications cannot be accommodated

please inform your server of any allergies or dietary restrictions prior to ordering

not all ingredients are listed

EXECUTIVE CHEF LAURIE MUNN
WINE DIRECTOR KRISTINE OSACHUK

B O O M + B A T T E N

DINE AROUND DINNER
JANUARY 23RD - FEBRUARY 8TH