

VISTA 18

DINE AROUND

3-Courses \$55

Friday, January 23 - Sunday, February 8

THE BEGINNING

ROASTED CHESTNUT POTATO SOUP
black garlic crema

ARUGULA + ROASTED BUTTERNUT SQUASH
candied walnuts,
apple + creamy blue cheese dressing

PRAWN FRITTERS
whiskey prawn sauce

CEDARCREEK 'LOT 87' PINOT NOIR
6oz - \$16 / 9oz - \$23 / Bottle - \$60

UNSWORTH ROSÉ
6oz - \$16 / 9oz - \$23 / Bottle - \$60

BLUE GROUSE CHARDONNAY
6oz - \$16 / 9oz - \$23 / Bottle - \$60

THE MIDDLE

GRILLED FLANK STEAK
stuffed with tomato salsa, roasted
fingerlings, green pepper chimichurri,
seasonal farm fresh vegetables,

TORTILLA ENCRUSTED PORK LOIN
white corn tortilla, charred poblano pepper
chutney, cilantro plum tomato basmati,
cojita, lime foam

HEMPSEED ENCRUSTED LING COD
cracked pepper + green onion latkes,
purple sauerkraut butter,
seasonal farm fresh vegetables

BURROWING OWL SYRAH
6oz - \$18 / 9oz - \$26 / Bottle - \$72

HESTER CREEK OLD VINES CAB FRANC
6oz - \$17 / 9oz - \$24 / Bottle - \$66

BLUE GROUSE CHARME DE L'ILE ROSÉ
6oz - \$16 / Bottle - \$60

HOYNE
Dark Matter \$9

HOYNE
Pilsner \$9

LIGHTHOUSE
'Company' Lager \$9

THE END

APPLE PIE CHEESECAKE
vanilla crème anglaise

PEACH COBBLER
candied ginger crema

RED WINE STRAWBERRY PANNA COTTA
dark chocolate crumb, reduced balsamic

CLOS DU SOLEIL SATURN
2oz - \$12

UNSWORTH OVATION
2oz - \$10

Authentic · Local · Elevated