

DINE AROUND

LUNCH

| \$65

STARTER

PINK SCALLOP VONGOLE

pink scallops, spelt spaghetti, chili flakes, wine, butter, herbs

KUTATAS ORTEGA, SALT SPRING | 5OZ | \$14

BEET SALAD

roasted beets, winter radish, pear, sea buckthorn ricotta, candied hazelnut

SMALL GODS HAZY IPA, SIDNEY | 16OZ | \$9

MAIN

SABLE

miso sable, dashi, wild mushrooms, sushi rice, Tokyo turnips

AVERILL CREEK SOMENOS - GEWURZTRAMINER, DUNCAN | 5OZ | \$15

BEEF CHEEK

parsnip puree, rainbow carrots, demi-glace, chives, pickled mustard seeds

EMANDARE MARECHAL FOCH, DUNCAN | 5OZ | \$16

DESSERT

PEANUT BUTTER CHEESECAKE

chocolate & peanut butter cheesecake, vegan marshmallow

HOYNE DARK MATTER, VICTORIA | 5OZ | \$8.50



THE ARBUTUS ROOM

AT BRENTWOOD BAY RESORT