

DINE AROUND DINNER MENU

Enjoy our three course dinner menu for \$65 per person

CHOICE OF STARTER:

Smoked Albacore Tuna

japanese mayonnaise, yuzu pickles, nori crisps, birds eye chili

Wild Mushroom Agnolotti

seasonal wild mushrooms, squash purée, sherry vinaigrette, candied pecans

Square Root Squash Salad

arugula, whipped goat cheese, citrus vinaigrette
pumpkin seed almond praline

CHOICE OF ENTRÉE:

Sockeye Salmon

semolina polenta, crispy brussel sprouts
balsamic reduction, pea shoots, apple + caramelized onion mostarda

Tagliatelle Bolognese

classic bolognese sauce, parmesan, parsley

Chicken Breast

steel cut oat risotto, madeira jus, baby carrots
cauliflower, fingerling chips, chimichurri, herb salad

CHOICE OF DESSERT:

Apple Cake

farmhouse cheddar crumble, brandy ice cream,
candied apple crisp

Earl Grey Bar

milk chocolate cream
55% dark chocolate + cornflake crunch

SUGGESTED PAIRINGS:

Mount Arrowsmith Brewing Company, Blonde Ale

Laughing Stock Vineyards, Blind Trust Red

