

DINE AROUND 2026

Available from 5pm to 10pm, January 23th – February 8th

APPETIZERS

Red Thai Curry Coconut Milk + Cauliflower Soup \$18

Lemongrass + chili marinated tiger prawns, lime chili oil
Suggested wine pairing – Black Hills Chardonnay \$19

or

Sea Salt Roasted Local Beet Salad \$17

Artisan baby lettuce, roasted BC red + gold beets, panko breaded Boursin cheese fritter, mandarin oranges, maple candied pecans, honey mustard vinaigrette
Suggested wine pairing – Black Hills Viognier \$18

or

Crispy Braised Pork Belly Spring Rolls \$21

Fresh mango + cucumber salad, house made sweet and sour dipping sauce
Suggested wine pairing - Stoneboat Pinot Noir \$16

ENTRÉES

Sweet Potato Gnocchi \$32

Roasted butternut squash, ricotta cheese, toasted pumpkin seeds, garlic sage butter sauce
Suggested wine pairing - Stoneboat Pinot Noir \$16

or

Red Wine + Thyme Braised Beef Short Rib Rigatoni \$36

Pearl onions, pancetta, cremini mushrooms, roast garlic confit, parmesan cream sauce
Suggested wine pairing – Mt. Boucherie Reserve Syrah \$16
Suggested BC Craft Brewers Guild pairing - Hoyne Dark Matter \$9

or

Pan Seared Marinated Vancouver Island Ling Cod \$38

Soya + sesame marinated Ling Cod, tempura prawns, crispy coconut rice cake, charred lemon ponzu glaze
Suggested wine pairing – Black Hills Chardonnay \$19

or

Apple Cider Brined Grilled Bone in Pork Chop \$39

House made bourbon + mission fig BBQ sauce, spicy jalapeno + cornbread stuffing, braised red cabbage
Suggested wine pairing - Stoneboat Pinot Noir \$16

Three Course Menu

\$65

Or individually priced as an a-la-carte menu

DESSERTS

Chocolate Truffle Ganache Torte \$14

Mocha Crème Anglaise, sour cherry + Kirch compote
Suggested wine pairing - Wild Blackberry Wine, Rocky Creek, Cowichan Valley, Vancouver Island \$10 (2oz)

or

Warm Spiced Pear Cake \$14

House made vanilla caramel ice cream, fresh berries
Suggested wine pairing – Sandhill, Riesling Icewine \$18(2oz)



FIRE + WATER

EXECUTIVE CHEF NEIL ANTOLIN | SOUS CHEF JAMIE CASKENETTE



Gluten free- ask your server for more details and options



Recommended by the Vancouver Aquarium as ocean-friendly seafood choice

For your convenience, 18% gratuity will be added to tables of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.