

Dine Around 2026

\$75

Entrées (choose one)

Bitter Green Salad, lardon, hazelnuts, mustard wine dressing

Wine pairing: Blue Mountain Gold Label Brut

Beer Pairing: Driftwood White Bark Saison

Beet Salad, witloof chicory, crème fraîche, hazelnut dukka dressing

Wine pairing: Blue Mountain Reserve Cuvée Chardonnay

Beer Pairing: Driftwood White Bark Saison

Chicken Liver Mousse, grilled baguette, cornichons, grainy mustard

Wine pairing: Venturi Schulze Gran Solera

Beer Pairing: 33 acres French Blanche

Plats principaux (choose one)

Parisienne Gnocchi, mushroom ragout, parmesan

Wine pairing: 40 Knots Pinot Noir

Beer Pairing: 33 Acres California Commons Steam Beer

Trout, futsu squash, sage, brown butter

Wine pairing: Tantalus Old Vines Riesling

Beer Pairing: Phillips Tiger Shark Citra Pale Ale

7oz NY Striploin Steak & Frites, red wine jus, roquefort butter

Wine pairing: Clos du Soleil Signature

Beer Pairing: Driftwood Fat Tug IPA

Desserts (choose one)

Crème Brûlée

Wine pairing: Venturi Schulze Gran Solera

Beer Pairing: Hoyne Dark Matter

Feature Dessert

Wine pairing: Cherry Point Cowichan Blackberry

Beer Pairing: Hoyne Dark Matter