



Dine Around Menu 2026

\$75 per person/ \$65 wine pairing
Feature Beer 33 Acres of Nirvana IPA

** this is a sample menu and subject to change **

FOR THE TABLE

Duck Rillettes
Bacon Dates
Warm Olives

Varías, Cava, Brut Nature, NV, Catalonia, Spain

FOR THE TABLE

Halloumi
Bell Pepper, Courgette, Olive
Butter Lettuce
Goat Cheese, Pumpkin Seeds

Averill Creek, Pinot Gris, 2024, Duncan, Cowichan Valley, BC

CHOICE OF

Pork Belly
Spaetzle, cabbage, mustard

Château de la Nerthe, Viognier blend, 2023, Rhône Valley, France

OR

Albacore Tuna
Potato, Olive, Ratatouille

Corte Sant'Alda, Garganega blend, 2023, Veneto, Italy

Dessert

not all ingredients are listed, please inform your server of any allergies