

Cafe Brio Dine Around 2026

Primo (choose one)

\$65

Zuppa

daily soup of the day

Wine Pairing – Unsworth Charme de l'île Rosé

Beer Pairing – Hoyne Ciao Bella Italian Lager

Roasted winter beets

caramelized honey, whipped ricotta, garvins greens, savoury pumpkin seed crumble

Wine Pairing – Tantalus Old Vines Riesling

Beer Pairing – Small Gods Hazy IPA

Citrus and Sumac BC Cured Salmon

radish, green apple, sesame chili crumble

Wine Pairing – 40 Knots Pinot Noir

Beer Pairing – Hoyne Pilsner

Secondo (choose one)

Wild and Cultivated Mushroom Risotto

celeriac, lemon, parmesan, chive

Wine Pairing – 40 Knots Pinot Noir

Beer Pairing – Fat Tug IPA

Winter Squash & Ricotta Agnolotti

brown butter zabaione, lemon, crispy sage

Wine Pairing – Blue Mountain Reserve Cuvée Chardonnay

Beer Pairing – Ile Sauvage Tropic Sour

Slow Roasted Pork Coppa

white beans, bacon, cabbage, espelette glaze

Wine Pairing – Aasha Crosswinds Syrah 2016

Beer Pairing – Fat Tug IPA

Lingcod en Papillote

creamy leeks & hearty greens, smoked lingcod croquette, savory compound butter

Wine Pairing – Tantalus Old Vines Riesling

Beer Pairing – Small Gods Hazy Pale Ale

Dolce (choose one)

Mini Crème Brûlée

Wine Pairing – Venturi Schultz Gran Solera

Beer Pairing – Hoyne Dark Matter

Feature Dessert

Wine Pairing – Cherry Point Cowichan Blackberry

Beer Pairing – Hoyne Ciao Bella Italian Lager

*Suggested beverage pairings available for an additional charge



 @cafebrio