

\$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

*Suggested beverage pairings available for an additional charge