

# DINE AROUND and stay VICTORIA IN TOWN

## 3 COURSE MENU FOR 45

CHOOSE ONE ITEM FROM EACH OF THE FOLLOWING SECTIONS

### STARTERS

#### MEDITERRANEAN SHRIMP

jumbo shrimp, spiced tomato pepper sauce, whipped feta mousse, gremolata, toasted focaccia

#### BUTTERMILK FRIED CHICKEN

buttermilk fried chicken, bread and butter pickles, spiced maple glaze

#### MUSHROOM ARANCINI

roasted mushrooms, caramelized onions, goat cheese, spiced tomato pepper sauce, basil pesto, grana padano, crisp basil

### MAINS

#### ROASTED MUSHROOM RAVIOLI

stuffed mushroom ravioli, wild arugula, roasted mushrooms, roasted red onions, italian tomatoes, crispy leeks, roasted garlic truffle cream, grana padano, gremolata

##### PAIRS WELL WITH

WHITE BLEND | NAK'MIP DREAMCATCHER,  
OKANAGAN VALLEY, BC

6oz +17

#### CHIMICHURRI BASA

crisp fried basa, chimichurri butter, jasmine rice and quinoa pilaf, sautéed spinach, red onions, roasted carrot, italian semi-dried tomatoes, ramen broth

##### PAIRS WELL WITH

PINOT GRIS | BLASTED CHURCH,  
OKANAGAN VALLEY, BC

6oz +15

#### LEMON HERB CHICKEN

roasted skin-on supreme chicken breast, roasted garlic, lemon & thyme jus, warm potato salad, seasonal vegetables

##### PAIRS WELL WITH

PINOT NOIR | MONTE CREEK LIVING LAND VQA, THOMPSON  
VALLEY, BC

26oz +59

### DESSERTS

#### DUBAI PISTACHIO CHOCOLATE

*inspired by the famous dubai chocolate bar*  
layers of crispy phyllo smothered in pistachio cream,  
sandwiched between milk chocolate, strawberries,  
fresh mint

#### MAPLE CRÈME BRÛLÉE

signature vanilla custard, canadian maple syrup, brûléed sugar, mint

 vegetarian