

DINE AROUND DINNER

| \$75

STARTER

BOAR

Boar, rainbow carrots, sunchoke crisps, salal demi-glace, hazelnuts

SMALL GODS PENINSULA LAGER, SIDNEY | 16OZ | \$9

MUSSEL RISOTTO

Shelled mussels, BC short-grain rice, creme fraiche, parmesan, gremolata

NEIGHBOURLY PINOT GRIS, SAANICH | 5OZ | \$12

MAIN

WILD SALMON

Salmon, celeriac consommé, mirepoix, cannellini beans, pork cheek

UNSWORTH PINOT NOIR, COWICHAN | 5OZ | \$14

ELK

6oz striploin, wild mushroom hunter sauce, sunchoke, winter radish, hazelnuts, chives

PROHIBITION CASTEL, SAANICH, | 5OZ | \$16

DESSERT

RICE PUDDING

rice pudding bombe glatee, black sesame praline, puffed wild rice brittle

HOYNE DARK MATTER, VICTORIA | 5OZ | \$8.50



THE ARBUTUS ROOM

AT BRENTWOOD BAY RESORT

