DINE AROUND DINNER MENU

January 22 - February 7, 2027

$30 WINE PAIRING / $20 BEER PAIRING

FIRST COURSE

WEST COAST CHOWDER
Lingcod, Salmon, Clams, Mussels, Yukon Potatoes, Carrots

— or —

ROMAINE SALAD
Roma Tomatoes, Garlic, Lemon, Capers, Olive Oil

Wine: *2025 Riesling, Tantalus Vineyards, Okanagan, BC*
Beer: *Juicy Data Hazy IPA, Category 12 Brewing, Saanichton, BC*

SECOND COURSE

CHICKEN BREAST SALTIMBOCCA
Swiss Chard, Eggplant Polenta, Fig Balsamic Jam

— or —

GRILLED SALMON FILLET
Grape Tomatoes, Castelvetrano Olives,
Capers, Garlic, Chili Flakes

— or —

SMOKED MUSHROOM PAPPARDELLE
Caramelized Onion, Parmesan Cream, Gremolata

Wine: *2024 Gamay Noir, Vasanti Estate Winery, Okanagan, BC*
Beer: *Renfrew Nitro Red Ale, Sooke Oceanside Brewery, Sooke, BC*

THIRD COURSE

DARK CHOCOLATE CROSTATA
Honey Almond Brittle, Vanilla Bean Gelato

— or —

ROASTED CHERRY CLAFOUTIS
Cocoa Licorice Powder, Mocha Crème Anglaise

Wine: *2019 Late Harvest Gewürztraminer, Wild Goose Winery, Okanagan, BC*
Beer: *Coco Dark Ale, Bad Dog Brewing Company, Sooke, BC*

$55 PER PERSON

THE WESTIN
BEAR MOUNTAIN
RESORT & SPA
VICTORIA

Please inform your server of any allergies or dietary restrictions.
All prices are subject to applicable government taxes.
A 15% service charge applies to parties of 6 or more.

