Dine Around 2027

JANUARY 22—FEBRUARY 7

$55 PER PERSON, 3-COURSE DINNER

T 19

TABLE NINETEEN

VICTORIA

STARTER [CHOOSE ONE]

Red Rooster Pinot Noir 12 (6oz) | 19 (9oz)
Steamworks Pilsner (16oz) 7

ROASTED TOMATO + CALABRESE ARANCINI
vodka sauce, mozzarella, micro basil

WHIPPED GOAT CHEESE + BEETS
candied pecan, orange, fennel, arugula

FRENCH ONION SOUP
focaccia crouton, aged cheddar

ENTRÉE [CHOOSE ONE]

Black Hills Viognier 15 (6oz) | 20 (9oz)
Steamworks Hazy Pale Ale (16oz) 7

BRAISED SHORT RIB GF
confit garlic mash, charred broccolini, caramelized shallot

T19 CHICKEN PARM
calabria vodka sauce, rigatoni, fior di latte, basil
vegetarian option | parmesan crusted portobello

MISO SOY STEELHEAD
soba noodles, bok choy, ginger soy broth

DESSERT [CHOOSE ONE]

PUMPKIN PIE CRÈME BRÛLÉE
spiced meringue
'OV Shaft' made with Sheringham Coffee Liqueur (2oz) 12

BELGIUM CHOCOLATE PUDDING
pistachio praline, salted toffee whip
'OV Shaft' made with Sheringham Coffee Liqueur (2oz) 12

Our fish and prawns are Oceanwise or MSC certified. Our kitchen contains nuts, soy, wheat and other known allergens. Prices subject to applicable taxes.

VE = VEGAN GF = GLUTEN FRIENDLY DF = DAIRY FRIENDLY V = VEGETARIAN