DINE AROUND

DINNER | $75

STARTER

ROASTED WHITE ONION VELOUTÉ | VEG

Caramelized white onion, fresh thyme oil, crispy shallots, crostini

SMALL GODS PENINSULA LAGER, VANCOUVER ISLAND | $9

BEET CARPACCIO & WHIPPED RICOTTA | VEG/GF

Thinly sliced beets, whipped ricotta, pickled mustard seed, beets puree, micro greens, orange segment

UNSWORTH PINOT NOIR, VANCOUVER ISLAND | $15

MAIN

BRAISED SHORT RIB | GF

Slow braised short rib, parsnip puree, lentil ragout, glazed carrots, rosemary short rib jus.

PROHIBITION CASTEL, VANCOUVER ISLAND | $16

ROASTED VEGETABLE AND RICOTTA LASAGNA | VEG

Roasted vegetables, ricotta and spinach, three cheese mornay, tomato and basil sauce,

AVERILL CREEK, "OKEANOS" PINOT NOIR, GEWURTZTRAMINER, VANCOUVER ISLAND | $16

DESSERT

CHOCOLATE LAVA CAKE

Warm chocolate lava cake, vanilla bean ice cream, chocolate crumbled,

MACALONEY'S "BUZZ CUT" SINGLE MALT WHISKEY, VANCOUVER ISLAND | $14

VEGAN CARROT CAKE | GF/V

Spice carrot cake with silky vegan cream cheese and toasted walnuts.

SEA CIDER "POMONA" FORTIFIED STILL CIDER, VANCOUVER ISLAND | $9