

WINE + DINE

2-COURSES + BOTTLE OF WINE

\$150

(PER 2 GUESTS)

WINE

CHENIN BLANC PÉT-NAT

lightning rock, Summerland, BC
**fruit sourced via Washington, USA*

CHARME DE L'ÎLE ROSÉ

unsworth, Cowichan Valley, BC

ALBARINO

stag's hollow, Okanagan Valley, BC

CHARDONNAY

bel colle, Langhe, ITA

RIESLING

gray monk, Okanagan Valley, BC
**fruit sourced via Niagara, ON*

PINOT NOIR

rust, Okanagan Valley, BC

CABERNET FRANC

hester creek, Golden Mile Bench, BC

CABERNET SAUVIGNON

red rooster, Similkameen Valley, BC

STARTER

SCALLOP CRUDO gf

tomato consommé, yuzu kosho,
japanese mayonnaise, cilantro

OYSTER MUSHROOM "CALAMARI" v/gf

foragers galley mushrooms,
pickled onions, roasted tomato aioli

CHICKEN KARAAGE gf

tonkatsu bbq sauce, sesame, scallions, kewpie

ENTRÉE

CHICKEN BREAST gf

herb risotto, summer vegetables,
pan jus, pecan gremolata

CAVATELLI PASTA vo

saanichton farms whole wheat, wild prawns,
chevre, basil pesto, mushrooms, tomatoes

6OZ BEEF STRIPLOIN gf

roasted fingerling, madeira jus,
seasonal vegetables, chimichurri

CHARRED PORTOBELLA v/gf

smashed potatoes, kale, salsa verde,
sundried tomato tapenade, onion crumb

gf gluten friendly

gfo gluten friendly option

v vegetarian

vo vegetarian option