WINE + DINE
2-COURSES + BOTTLE OF WINE
$150
(PER 2 GUESTS)

WINE

PROSECCO
pergolo, DOCG, Treviso, ITA

CHARME DE L'ILE ROSÉ
unsworth, Cowichan Valley, BC

RIESLING
orofino, Similkameen Valley, BC

CHARDONNAY
laroche, Pays d'Oc, FRA

ORTEGA
blue grouse, Cowichan Valley, BC

PINOT NOIR
lyric, Monterey County, California USA

MERLOT
sandhill, Okanagan Valley, BC

CABERNET SAUVIGNON
red rooster, Similkameen Valley, BC

STARTER

LOCAL ORGANIC GREENS **vg/gf**
compressed apples, maple pepitas,
aged cheddar, apple shallot vinaigrette

OYSTER MUSHROOM "CALAMARI" **v/gf**
local mushrooms, pickled onions,
roasted tomato aioli

CHICKEN KARAAGE
tonkatsu bbq sauce, sesame, scallions, kewpie

SMOKED ALBACORE TUNA **gf**
yuzu kosho aioli, pickled bull kelp, nori crisp

ENTRÉE

CHICKEN BREAST **gf**
semolina polenta, braising greens,
chimichurri, sauce robert, chicken skin chip

HOUSE-MADE TAGLIATELLE **vo**
braised beef, local mushrooms, broccolini,
garlic cream sauce, pecorino

6OZ BEEF STRIPLOIN **gf**
roasted fingerling, madeira jus,
seasonal vegetables, chimichurri

HARVEST GRAIN BOWL **v/gf**
grilled portobello, steel cut oat risotto, charred
kale, roasted winter vegetables, crispy onions

gf gluten friendly
v vegan
vg vegetarian
vo vegetarian option