

Winter LURE

COURSE ONE

CORN & COCONUT SOUP GF

Charred corn, house-made Kuterra candied trout, Sooke kelp furikake
& chili oil

Pair with: Quill - Q White, Blue Grouse Estate Winery, BC (3oz)

COURSE TWO

SEARED SCALLOPS GF

Seared scallops in red Thai curry sauce

Pair with: Estate Series Rosé, Mission Hill Family Estate, BC (3oz)

COURSE THREE

BLUEBERRY & BURRATA

Petit greens, fermented blueberry, creamy burrata, mostocotto, dirty
almonds & grilled sourdough

Pair with: Sauvignon Blanc, Sunshine Bay, NZ (3oz)

COURSE FOUR

SELVA PRAWNS & CASARECCE

Sautéed Selva prawns, Whole Beast 'Nduja butter, olives, Blue Grouse wine,
cured tomatoes, shallots, garlic, fresh casarecce pasta

Pair with: Pinot Noir, Stoneboat Vineyards, BC (3oz)

COURSE FIVE

SMOKED TENDERLOIN GF

Smoked beef tenderloin, served with beef tallow confit fingerling potatoes,
roasted beets, honey truffle Brussels sprouts & charred broccolini

Pair with: Reserve Syrah, Mount Boucherie Estate Winery, BC (3oz)

COURSE SIX

SPRUCE TIP CRÈME BRÛLÉE

Silky custard infused with spruce tips, with a caramelized sugar crust

Pair with: Coruja, Burrowing Owl Estate Winery, BC (2oz)

Enhance your dining experience with a curated Wine Pairing + \$59

Please inform your server of any allergies or dietary concerns prior to ordering

Advisory: Consuming raw or uncooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions