

THE PACIFIC

3 COURSE MEAL FOR \$30* + OPTIONAL BEVERAGE PAIRINGS

DINE AROUND

PACIFIC RESTAURANT | 463 BELLEVILLE STREET, VICTORIA BC

FIRST COURSE

BEETS

goat cheese, wheat berry, apple, beet bisque, nori seaweed
pinot gris, tinhorn creek, 2016 | \$10 glass

OR

KARAAGE CHICKEN

grilled cucumber, Japanese mayo, tougarashi
pinot gris, tinhorn creek, 2016 | \$10 glass

OR

POTATO SALAD

tonnato, pickled mustard seeds, pickled leek, boiled eggs, parmesan
chardonnay, tinhorn creek, 2016 | \$10 glass

SECOND COURSE

BRAISED SHORT RIB

kimchi rice, fried egg, arugula, pickled carrot + daikon
pinot noir, tinhorn creek, 2016 | \$11 glass

OR

PAN SEARED ROCKFISH

curry couscous, fennel + orange slaw, herb yogurt, red pepper coulis
pinot gris, tinhorn creek, 2016 | \$10 glass
HGP lager, lighthouse brewing company | \$6.50 glass

OR

HOUSE MADE PAPPARDELLE

*mint pistou, lemon + caper sauce, sundried tomato, garlic,
fennel, arugula*
cabernet franc, tinhorn creek, 2016 | \$11 glass

THIRD COURSE

VANILLA BRÛLÉE WITH BISCOTTI

citrus segments + meringue, vanilla chantilly cream

OR

CARAMEL MOUSSE CAKE

almond streusel, honey crèmeux, vanilla whip

OR

CHOCOLATE BANANA ROYALE

chocolate crèmeux, hazelnut chantilly, graham crumble
riesling ice wine, tinhorn creek, 2015 | \$26 glass (2oz)

FOR RESERVATIONS CALL 250.380.4458

Restaurant Chef, Takumi Kitamura | Pastry Chef, Cristina Velasco

**taxes & gratuity are not included*