

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

charme de l'ile, unsworth vineyards | \$14 glass
fat tug IPA, driftwood brewery | \$6.50 glass

OR

KARAAGE CHICKEN

grilled cucumber, Japanese mayo, tougarashi

gewurztraminer, baille-grohman | \$10 glass
vancouver island lager, vancouver island brewery | \$6.50 glass

OR

POTATO SALAD

tonnato, pickled mustard seeds, pickled leek, boiled eggs, parmesan

pinot noir, mount boucherie | \$10 glass
dry stout, persephone brewing co. | \$6.50 glass

SECOND COURSE

BRAISED SHORT RIB

kimchi rice, fried egg, arugula, pickled carrot + daikon

pinot gris, sandhill | \$9 glass
blue buck english pale ale, phillips brewery | \$6.50 glass

OR

PAN SEARED ROCKFISH

curry couscous, fennel + orange slaw, herb yogurt, red pepper coulis

cabernet merlot, sandhill | \$10 glass
dark matter, american brown ale, hoyne brewing co. | \$6.50

OR

HOUSE MADE PAPPARDELLE

mint pistou, lemon + caper sauce, sundried tomato, garlic,
fennel, arugula

pinot noir, mount boucherie | \$10 glass
sea dog amber ale, vancouver island brewery | \$6.50

THIRD COURSE

VANILLA BRULEE WITH BISCOTTI

citrus segments + meringue, vanilla chantilly cream

moscato, la stella d'osoyoos | \$8 glass (2oz)

OR

CARAMEL MOUSSE CAKE

almond streusel, honey cremeux, vanilla whip

OR

CHOCOLATE BANANA ROYALE

chocolate cremeux, hazelnut chantilly, graham crumble

late harvest chardonnay, 8th generation | \$8 glass (2oz)

FOR RESERVATIONS CALL 250.380.4458

Restaurant Chef, Takumi Kitamura | Pastry Chef, Cristina Velasco

*taxes & gratuity are not included