



**Dine Around 2018**  
**Available January 26<sup>th</sup> - February 4<sup>th</sup>**

**Appetizer**

**Clam Chowder**

smoked fish, roasted corn, crispy leeks, saffron turmeric oil

*Wine pairing: Chardonnay, Burrowing Owl, 5oz \$11*

or

**Power Salad**

bulgur wheat, cherry tomatoes, sprouted legumes, smoked almonds, cranberries, roasted beets, crispy kale, fresh herbs, tomato cumin vinaigrette

*Wine pairing: Pinot Blanc, Mission Hill, 5oz \$8*

or

**Crab Cakes**

lemon pepper aioli, microgreen & tomato salad

*Wine pairing: Pinot Gris, Tinhorn Creek, 5oz \$8*

**Main Course**

**Mushroom Napoleon**

phyllo crisps, wild mushroom ragout, succotash

*Wine pairing: Pinot Noir, Spierhead, 5oz \$12*

or

**Wild Sockeye Salmon**

sake maple glaze, curried de Puy lentils, fennel apple slaw

*Wine Pairing: Blanc de Noir, Poplar Grove, 5oz \$11*

or

**Beef Short Ribs**

coffee & red wine braised, creamy polenta, seasonal vegetables

*Wine pairing: Meritage, Cedar Creek, 5oz \$11*

**Dessert**

**Double Chocolate Roulade**

passion fruit curd, ginger crème anglaise

or

**Sticky Toffee Pudding**

Chantilly cream

*Wine pairing: Syrah Icewine, 8<sup>th</sup> Generation, 1oz \$15*

**\$30 per person**