

\$35 - 3 Course Dine Around Menu
FEATURING FITZPATRICK FAMILY VINEYARDS

Fresh Seasonal Soup

~ or ~

Brussels Sprout & Arugula Salad

Toasted Hazelnuts, Ambrosia Apple & White Balsamic Vinaigrette

~ or ~

House Made Gnocchi

Pomodoro Sauce, Asiago Cheese & Fresh Basil

Suggested Pairing: FITZPATRICK CREMANT SPARKLING

Entrée Selections

Pan Roasted Fraser Valley Duck Breast

Fresh Cranberry & Valencia Orange Sauce

Suggested Pairing: FITZPATRICK PINOT NOIR

~ or ~

Mediterranean Cioppino

Fire Roasted Tomato Broth, Wild Caught Prawns

Salt Spring Island Mussels, Clams & Cod with Garlic Bread

Suggested Pairing: FITZPATRICK PINOT BLANC

~ or ~

Boneless Short Ribs

Slowly Braised Certified Angus Beef

Onions, Rosemary, Red Wine & Demi-Glaze

Suggested Pairing: FITZPATRICK BRUT (YES, REALLY!) Bottles Only

Seasonal Vegetables served Family Style

All Our Sauces are House Made with Natural Ingredients

Desserts

Espresso Panna Cotta with White Chocolate

~ or ~

Classic Italian Tiramisu

Layers of Kahlua & Coffee Flavoured Lady Fingers with Mascarpone Cheese

(Suggested Pairings Not Included)