



DINE AROUND
3 COURSE \$25/PP
AVAILABLE AT 5PM DAILY FROM JANUARY 15TH TO FEBRUARY 2ND, 2020

CHOICE OF STARTER

Tuna Tartare

Sesame/citrus marinated, cucumber, pickled ginger, crisp wonton

Mighty Winter Salad

Kale, shaved cabbage, carrot, radish, pear, chickpeas, almonds, cranberries, goat cheese, lemon poppy seed dressing

Feature Soup

Locally & seasonally inspired. Served with warm jalapeno jack biscuit

****Suggested BC Craft Beer Pairing- STRAW HOUSE - Munich Helles Lager****

CHOICE OF MAIN

Moroccan Lamb Meatballs

Chickpea, apricot & almond ragu, tahini mint yogurt

Chicken Adobo

Sticky, sweet, salty & tangy. Jasmine rice, shaved jalapeno

Porter Braised Pot Roast

Tender local beef, local baby potatoes, onions, peas & carrots, porter jus

Falafel Burger

Crispy spiced chickpea patty, cucumber, goat feta, tahini mint yogurt, harissa
Choice of side

****Suggested BC Craft Beer Pairing STICK HOUSE - Belgian Pepper Ale****

CHOICE OF DESSERT

Crème Caramel

Classic vanilla & orange custard, almond praline

Sticky Toffee Pudding

Vanilla bean ice cream, butterscotch

****Suggested BC Craft Beer Pairing STONE HOUSE - Mocha Porter****

*available in a 16ounce Glass, Pint and/or Beer Flight- not included in set menu price.