

Dine Around 2021

Unearthed Organic Farm Beetroot

Carmelis' goat's cheese, leek ash,
blood orange vinaigrette, sorrel, baby greens

Suggested Wine Pairing: 2019 Riesling

Or

Miso-Glazed Fraser Valley Pork Belly

kabocha squash, compressed apple, cilantro

Suggested Wine Pairing: 2019 Gewurztraminer



Braised Beretta Farms Beef Shortrib

pommes dauphine, wild mushroom purée,
salt-baked root vegetables, Pinot Noir demi glace

Suggested Wine Pairing: 2018 Estate Pinot Noir

Or

Crispy Steelhead Trout

charred broccolini, kohlrabi latkes,
crème fraîche, roe, dill,
sun choke + pine mushroom sauce

Suggested Wine Pairing: 2019 Rose

Or

House-Made Ricotta Gnocchi

san marzano, Grana Padano, basil pistou

Suggested Wine Pairing: 2019 Pinot Gris



Banana + Chocolate

Dulcey mousse, cocoa nib ice cream,
carmalized banana cake, brown butter powder

\$55/person, plus gratuity and taxes

Executive Chef – Kai Koroll

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