



DINE AROUND

3 Course Menu • \$35



APPETIZER

West Coast Crab Cakes

Panko breaded crab cakes with arugula, chipotle aioli, avocado, smoked salmon and citrus dressing

OR

Wild Grains and Beet Salad

Roasted beets, seven grains, baby kale, pineapple, feta, sunflower micro greens, red wine vinaigrette

Wine Pairing - Mission Hill Reserve Sauvignon Blanc \$12/glass

MAIN

BC Steelhead Salmon

Sticky rice, curry cauliflower mage, and spicy shrimp & scallop cake

OR

Beef Stroganoff

Braised rib and shank with house made Dijon spatzle, mushrooms, onions, sour cream drizzle

Wine Pairing - Mission Hill Reserve Cabernet Merlot \$13/glass

DESSERT

House Made Carrot Cake

Dulce de Leche, toasted coconuts, cream cheese icing, orange brandy, whipped cream and caramel drizzle

OR

Flourless Chocolate Torte

Housemade berry compote, whipped cream, candied orange and pineapple

Available for dinner only after 5pm

Available February 5th - March 7th • Excluding Valentines Day