

2022 DINE AROUND MENU

\$50 | \$67 WITH WINE (3OZ EA)

AMUSE BOUCHE (vegetarian option available)

blackened tuna, roma tomato, avocado, green onion, cilantro, ponzu, sesame, served on a fried wonton chip

Steller's Jay Brut

COURSE ONE (choice of one)

CAESAR SALAD

heart of romaine, reggiano parmegiano, capers, bacon, traditional dressing

Babich Sauvignon Blanc, New Zealand

JOSPER SMOKED POTATO CHOWDER

potato vermicelli, sweet corn

Boen Chardonnay, California

COURSE TWO (choice of one)

PETITE FILET BERNAISE

6 oz CAB filet, warm potato salad, chimichurri

Wines of Substance Cabernet Sauvignon, Washington

JOSPER SMOKED CHICKEN BREAST

shiitake peppercorn sauce, roasted potato

Boen Chardonnay, California

MAPLE CURED SALMON STEAK

horseradish-cream potato, pickled shallot, dill oil

See Ya Later Ranch Pinot Noir

BUTTERNUT SQUASH RISOTTO

caper brown butter sauce, fried sage, pine nuts, parmigiano-reggiano petals

Laughing Stock Viognier, BC VQA

COURSE THREE (choice of one)

CHOCOLATE PEANUT BUTTER MARQUIS BAR

caramel corn crème anglaise

Taylor Fladgate 10-year-old tawny port (2oz)

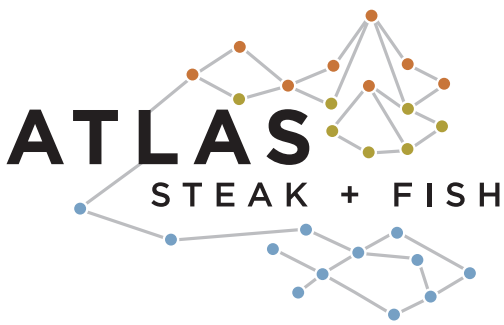
RASPBERRY LEMONCELLO TART

almond meringue, coconut crispy crunch, raspberry sorbet

Quail's Gate Optima Late Harvest (2oz)

WINE

	6oz	9oz	BTL
BABICH SAUVIGNON BLANC	14	21	55
LAUGHING STOCK VIOGNIER	17	25	70
BOEN CHARDONNAY	15	22	60
CULMINA ROSE SAIGNEE	16	24	62
SUBSTANCE CABERNET SAUVIGNON	17	25	70
BAROSSA VALLEY ESTATE SHIRAZ	15	22	60



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