

\$45 Dine Around 2022 3 Course Menu

Suggested Wine Pairings:

Quails Gate Estate Chardonnay

Quails Gate Estate Pinot Noir

Starters

Soup Of the Day

~ or ~

Caesar Salad | GF

Romaine Lettuce, Fraser Valley Smoked Bacon, Grana Padano Cheese

Anchovy Garlic Dressing, Balsamic Vinaigrette

~ or ~

House Made Gnocchi

Pomodoro Sauce, Grana Padano Cheese & Fresh Basil

Entrée Selections

Truffled Mushroom Risotto | GF, V

Shiitake, Cremini, Mushrooms, White Truffle oil & Grana Padano Cheese

~ or ~

Fraser Valley Duck | GF

Oven Roasted Duck Breast, Rhubarb Balsamic Reduction

Horseradish Mashed Potatoes

~ or ~

Boneless Short Ribs | GF

Slowly Braised with Onions, Rosemary, Red Wine & Demi-Glaze

Horseradish Mashed Potatoes

Desserts

Limoncello Cheese Cake

Raspberry Coulis

~ or ~

Classic Italian Tiramisu

Layers of Kahlua & Coffee Flavoured Lady Fingers with Mascarpone Cheese

Seasonal Vegetables served Family Style

All Our Sauces are House Made with Natural Ingredient