

Dine Around

JANUARY 19 - FEBRUARY 10 2022

Menus available for Take Out or Dine-In (reservations required)

No menu substitutions or alterations

LUNCH

Served Wednesdays - Sundays 12:00 PM - 3:30 PM

\$30 per person, plus taxes & gratuity / Add wine pairings for an additional \$20 per person

FIRST

ARUGULA CAESAR SALAD

peppered bacon lardon | puffed parmesan rinds | roasted garlic dressing

TIME 2018 Sauvignon Blanc VQA - 3oz

SECOND

CLASSIC GRILLED CHEESE SANDWICH

mixed cheddar | sourdough | mayo
with

CUP of TOMATO, FENNEL & DILL SOUP

sun-dried tomato crumb | puffed parmesan rind | herb oil

McWatters Collection 2020 Chardonnay VQA - 3oz

THIRD

LEMON TART

toasted meringue | lemon curd | milk crumb

Evolve Cellars Élan Effervescence VQA - 3oz

DINNER

Served Wednesdays - Sundays 5:00 PM - 9:00 PM

\$40 per person, plus taxes & gratuity / Add wine pairings for an additional \$30 per person

FIRST

ARUGULA CAESAR SALAD

peppered bacon lardon | puffed parmesan rinds | roasted garlic dressing

TIME 2018 Sauvignon Blanc VQA - 3oz

SECOND

BRAISED BEEF STROGANOFF

trollolo pasta | pulled short rib | wild mushrooms | caramelized onions |
sour cream green peppercorn sauce

McWatters Collection 2018 Meritage - 6oz

THIRD

LEMON TART

toasted meringue | lemon curd | milk crumb

Evolve Cellars Élan Effervescence VQA - 3oz