

\$30 WINE PAIRING / \$20 BEER PAIRING

FIRST COURSE

WEST COAST MUSHROOM SOUP

Wild & cultivated mushrooms, pine mushroom cream, chive

Wine: *2017 Chardonnay, Sandhill Winery, Kelowna, BC*

Beer: *Juicy Data IPA, Category 12 Brewing, Saanichton, BC*

BEARDORF SALAD

Endive & baby gem dressed in mayonnaise and an apple vinaigrette with grapes and toasted walnuts

Wine: *2022 Riesling, Phantom Creek Winery, Oliver, BC*

Beer: *Renfrew Red Ale, Sooke Oceanside Brewery, Victoria*

JUMBO PRAWN COCKTAIL

Jerk cocktail sauce, lemon

Wine: *2022 Pinot Gris, Tinhorn Creek, Penticton, BC*

Beer: *Tickity Boo British Pale Ale, Twin City Brewing, Port Alberni, BC*

SECOND COURSE

SPAGHETTINI CARBONARA

Pancetta, black peppercorn, parmesan

Wine: *2022 Pinot Gris, Tinhorn Creek, Penticton, BC*

Beer: *Juicy Data IPA, Category 12 Brewing, Saanichton, BC*

MUSSELS & FRITES

1lb Salt Spring Island mussels, white wine, garlic, fine herbs

Wine: *2022 Viognier 'Slackline', Tightrope Winery, Penticton, BC*

Beer: *California Commons, 33 Acres Brewing, Vancouver*

BAVETTE STEAK

Butterbean cassoulet, carrots, winter cabbage, onion petals

Wine: *2020 Merlot, Burrowing Owl Winery, Oliver, BC*

Beer: *Tickity Boo British Pale Ale, Twin City Brewing, Port Alberni, BC*

THIRD COURSE

CHOCOLATE CAKE

Chocolate cake, chocolate ganache, mascarpone chantilly

Wine: *'Coruja' Port-Style Blend, Burrowing Owl Winery, Oliver, BC*

Beer: *Coco Espresso Stout, Bad Dog Brewery, Sooke, BC*

CHEESECAKE

Pear preserve, hazelnut crumb

Wine: *2019 Late Harvest Gewürztraminer, Wild Goose Winery, Okanagan Falls, BC*

Beer: *Oatmeal Stout, Townsite Brewing, Powell River, BC*

CREAM PUFF

Pâte à choux, white chocolate crèmeux, raspberry variations

Wine: *'Coruja' Port-Style Blend, Burrowing Owl Winery, Oliver, BC*

Beer: *Oatmeal Stout, Townsite Brewing, Powell River, BC*