

DINNER

Three Course Dinner **\$60**

Wine Pairing **\$30**

CHOICE OF STARTER

SUMMER GREENS SALAD



*pickled watermelon radish . summer berries . salt
spring island goat cheese . black pepper & berry
vinaigrette*

ABURI PRAWNS

*cucumber . furikake crisp . pickled ramps . yuzu
tobiko . chive oil (DF)*

Wine Pairing: Mission Hill "Estate Series" Pinot Gris (5oz)

CHOICE OF ENTRÉE

PAN SEARED SCALLOPS RISOTTO



*chilliwack corn . heirloom tomato . prawn
bisque . parmesan . garlic chips*

GRASS FED BEEF TENDERLOIN



*pan seared corn polenta . broccolini . heirloom
tomato . bone marrow jus*

Add on: Broiled Lobster Tail with drawn butter \$15

Wine Pairing: Cedar Creek Chardonnay or Quails' Gate Pinot Noir (5oz)

DESSERT

MOSAIC CHOCOLATE CAKE SLICE

seasonal berries . chantilly

Wine Pairing: Black Sage Pipe (2oz)



Gluten Free



Ocean Wise

Menu prices do not include applicable taxes.

Please advise your server of any dietary restrictions or allergies.