



**DINE AROUND**  
**MENU \$30** 3 COURSE

After 4pm, January 17 to February 2

WE STRIVE ...  
 TO DO WELL  
 & TO DO GOOD

Our delicious food is made from scratch the hard way but the right way, by passionate, professional chefs and their apprentices.

There are no microwaves in our kitchen; What we provide, is what food is meant to be - pure, honest and full of goodness, created with ingredients that are sourced as close to home and as close to Mother Nature, as is possible and practical.



*Appetizer*

ROASTED CARROT  
 + GINGER BISQUE   
*mint oil • carrot ribbons*  
*Carrots: Lower Mainland, BC*

or

BAKED GOAT CHEESE SALAD   
*baby arugula • fennel • orange • poppy seed dressing*  
*Goat Cheese: Vancouver, BC*

*Entrée*



*Wine Pairing: Alive Organic + Vegan VQA White, Summerhill Pyramid Winery, BC*  
 5oz \$10 9oz \$17 Bottle \$46

CURRY TOFU   
*coconut curry • cauliflower • carrots • steamed basmati rice*  
*Cauliflower: Vancouver Island / Lower Mainland, BC*



*Beer Pairing: Six Mile Lager, Russell Brewing, Surrey, BC*  
 (18oz) \$6.75

ARTISAN RAVIOLI  
*roasted butternut squash • goat cheese • smoked tomato sauce*  
*Butternut Squash: Vancouver Island, BC*

or

PAN SEARED WILD COD   
*honey • lemon glaze • parsnip puree mash • fennel • arugula salad • grainy mustard sauce*  
*Wild cod: Ocean-Wise, Iceland*

*Beer Pairing: Raised by Wolves, Driftwood Brewing, Victoria, BC*  
 (18oz) \$8.45

*Beer Pairing: Tofino Blonde Ale, Tofino Brewing Co., Tofino, BC*  
 (18oz) \$7.25

*Dessert*

SAGO PUDDING   
*raisins • soya milk*



All prices are before applicable taxes and gratuity.  
 To ensure freshness, items are prepared in limited quantities and subject to availability