



DINE AROUND
MENU \$40 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

TUNA TARTARE  
 avocado + cucumber + mango salsa +
 sesame + soya dressing

or

VEGAN "FISH" TACO  
 kohlrabi + kimchi slaw

Entrée

DUCK LEG CONFIT

sautéed kale + pearl barley + roasted yam + pan jus
 Duck: Yarrow Meadows, Fraser Valley, BC

Wine Pairing: Cabernet Merlot, Sandhill
 Vanessa Vineyards, Kelowna, BC
 5oz \$10.5 9oz \$18 Btl \$50



Beer Pairing: Dark Matter Ale,
 Hoyne Brewing, Victoria, BC
 (18oz) 7.95

or

VEGAN SHEPHERD'S PIE  

lentil + mushroom + carrot + green peas + mashed potatoes
 Mushrooms: Vancouver Island / Lower Mainland, BC

Wine Pairing: Alive Organic + Vegan VQA Red,
 Summerhill Pyramid Winery, BC
 5oz \$12 9oz \$21 Bottle \$58



Beer Pairing: Race Rocks Amber Ale,
 Lighthouse Brewery, Victoria, BC
 (18oz) \$7.75

or

LAMB TAGINE 

quinoa + lemon roasted vegetables
 Lamb: Parry Bay Farm, Metchosin, BC

Wine Pairing: Cabernet Sauvignon,
 Inniskillan Okanagan Estate Series, BC VQA
 5oz \$9 9oz \$15 Btl \$41



Beer Pairing: First Trax Brown Ale, Fernie
 Brewing, Fernie, BC
 (18oz) \$7.75

Dessert

AMARETTO CHEESECAKE
 meringue + cake crumbs

or

MANGO + RASPBERRY GELÉE  
 coconut crumble + coconut cream



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