



Wine & Dine Menu 2020

Baked Brie

phyllo pastry, roasted shallots and garlic, apple - apricot chutney

Burrowing Owl, VQA, Pinot Gris, BC, Canada

AAA Beef Tenderloin

*market vegetables and your choice of
creamy mashed potatoes, baked potato or steak cut fries
demi-glace*

Fort Berens VQA, Meritage, BC, Canada

Warm Chocolate Brownie

vanilla bean ice cream, chocolate sauce

Hester Creek, Late Harvest, Pinot Blanc, BC, Canada

Menu \$64 per person

Menu including 3 glasses of pairing wine \$99 per person

Chef: Robbie Beint

Please inform your server of any allergies and dietary requirements.

15% Gratuities, 5% GST and 10% PST on Liquor are not included. For parties of 8 or more an automatic 18% gratuity will apply