



**\$40 THREE COURSE DINE AROUND MENU JANUARY 24 - FEBRUARY 10, 2019**

**FIRST COURSE**

*Pair with Philip's Analogue 78 Kolsch, Local Craft beer (14oz) + \$7*

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GF **Fresh Steamed Local Mussels**

Choose from fragrant red coconut curry, leeks, carrots & cilantro, or classic white wine and garlic

*or*

GF **Artisan Greens, Fennel and Orange Salad**

Roasted pumpkin seeds, goat cheese, red wine vinaigrette

*or*

**Seafood Chowder**

Creamy seafood, clam, smoked bacon and leek chowder with diced vegetables

*or*

**Fresh Mushroom Soup**

Locally sourced Oyster & Shiitake mushrooms oven roasted then puréed with bacon and cream

**SECOND COURSE**

*Pair with Bartier Bros Rosé, BC VQA (5oz) + \$12*

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GF **Haida Gwaii Steam Bowl**

Fresh local mussels & clams, wild prawns, calamari, fragrant Thai red coconut curry, leeks, carrots, cilantro, steamed jasmine rice

*or*

GF **Clayoquot Sound Steam Bowl**

Fresh local mussels & clams, wild prawns, chorizo, herbs, white wine, garlic, steamed jasmine rice

*or*

GF **Rare Seared Ahi Tuna**

Lemon caper brown butter, kale, grilled baby peppers, Moroccan chickpea cake

*or*

GF **Double Thick Pork Chop with Red Wine Peppercorn Demi-Glace**

14oz double thick pork chop hand cut in house, served with Yukon gold whipped potatoes, seasonal vegetables

**THIRD COURSE**

*Pair with Gray Monk Gewurztraminer, BC VQA (5oz) + \$10*

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GF Potted Orange & Vanilla Bean Cream, Fresh Raspberries & Raspberry Coulis

*or*

Mason Jar Key Lime Pie