



Chef's Tasting Menu

5 Courses | 120

2016 Vintage Wine Pairing | 60

~~ All library wines featured are available for Retail Sale ~~

1st Course

HASKAP BERRY CURED
ALBACORE TUNA
smoked buttermilk vinaigrette,
sour apple, jade radish
suggested pairing: 2016 Chardonnay 3oz

2nd Course

FOIE GRAS "PB&J"
foie gras parfait, birch glazed phyllo,
grilled apricot mostarda, salted cashew praline
suggested pairing: 2016 Dry Riesling 3oz

3rd Course

SEAFOOD LINGUINE NERO
Salt Spring Island mussels, clams,
citrus saffron sabayon
suggested pairing: 2016 Pinot Gris 3oz

4th Course

PEACE COUNTRY LAMB
WELLINGTON
burnt onion puree, harissa, charred cippolini,
grilled carrots
suggested pairing: 2016 The Boswell Syrah 5oz

Dessert

CARROT CAKE
cream cheese cremeux, white chocolate,
sponge cake
suggested pairing: 2016 Botrytis Affected Optima 1oz



Chef's Tasting Menu

Vegetarian 5 Courses | 110

2016 Vintage Wine Pairing | 60

~~ All library wines featured are available for Retail Sale ~~

1st Course

PICKLED BEET
smoked buttermilk vinaigrette,
sour apple, jade radish
suggested pairing: 2016 Chardonnay 3oz

2nd Course

FAUX GRAS "PB&J"
foie gras parfait, birch glazed phyllo,
grilled apricot mostarda, salted cashew
praline *suggested pairing: 2016 Dry Riesling 3oz*

3rd Course

LINGUINE NERO
oyster mushroom, cured tomato
citrus saffron sabayon
suggested pairing: 2016 Pinot Gris 3oz

4th Course

GRILLED ENDIVE
burnt onion puree, harissa, charred cippolini,
grilled carrots
suggested pairing: 2016 The Boswell Syrah 5oz

Dessert

CARROT CAKE
cream cheese cremeux, white chocolate,
sponge cake
suggested pairing: 2016 Botrytis Affected Optima 1oz