



Sample Three Course Dinner

FIRST COURSE

Brussel Sprouts

cranberry-juniper gastrique, chevre, hazelnuts

pairing: Poplar Grove "Cascadia" Pinot Gris

Pork Bao

*soy-glazed pork belly, carrot, pickled shallot,
peanuts and garlic*

pairing: Road 13 Honest John's Rosé

SECOND COURSE

Salmon

arugula, sweet onion vinaigrette, coconut jasmine rice

pairing: Sea Star Ortega

Braised Lamb Shank

potato & parsnip puree, maple-stout demi, broccolini

pairing: Clos du Soleil "Celestial" Merlot Blend

Gnocchi

carrot puree, cauliflower, grana Padano

pairing: Meyer Family Vineyards Pinot Noir

THIRD COURSE

Chocolate Tart

ganache, berry compote, Chantilly

pairing: Poplar Grove Ruby Port

Raspberry & Meringue

raspberry sorbet, meringue crumble, fresh berries, mint

pairing: Whistler Late Harvest

\$85/Person

Wine Pairing \$35/Person