

# Happy Valentine's Day

## Chef's Menu

### First

#### STEELHEAD & SCALLOP MOUSSELINE

pickled shiitake, fennel, dill

paired with Unsworth Charme de L'Île, Cowichan Valley, BC NV

or

#### ROASTED SCALLOP

fermented black bean, cauliflower, sesame

paired with Culmina Saignée, Golden Mile, BC 2017

or

#### SALT BAKED BEET SALAD

yogurt, elderflower, greens, pistachio

paired with Averill Creek 'Joue' White Field Blend, Cowichan Valley, BC 2018

### Second

#### FARFALLE

Haltwhistle cheese, rye crumb, lemon, shallot, dill

paired with Haywire Sauvignon Blanc, Naramata Bench, BC 2017

or

#### ROASTED DUCK BREAST

ancient grains, carrot, ras el hanout

paired with Kitsch Pinot Noir, Okanagan Valley, BC 2018

or

#### BROILED SABLEFISH

shiitake, turnip, crispy rice, XO sauce

paired with Averill Creek 'Joue' Red Field Blend, Cowichan Blend, BC 2018

### Sweet

#### CHOCOLATE CRÉMEUX

orange, earl grey

paired with Venturi Schulze Brandenburg No3,  
Cowichan Valley, BC

or

#### WHITE CHOCOLATE CHEESECAKE

sesame, strawberry

paired with Unsworth Mistelle,  
Cowichan Valley, BC

\$80 | WINE PAIRING +35