



Valentine's Weekend

February 14-16, 2025

Menu

Fire Roasted Albacore Tuna
ruby beets, fennel, apple, sorrel

*Bella 2022 Sparkling Rosé, Traditional Method,
Naramata Bench, Okanagan Valley*

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Belgian Endive
our 2 year old prosciutto, labna, blood orange, walnut sauce

Averill Creek 2022 Chardonnay, Mt. Prevost, Cowichan Valley, Vancouver Island

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Thiessen Farms Crispy Duck Leg
red cabbage & turnips, a celery root & truffle puree, mustard green shoots

Lightning Rock 2021 Pinot Noir, Canyonview Vineyard, Summerland, Okanagan Valley

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Chocolate & Strawberry Cream Puff
lemon verbena, almond praline

Tugwell Creek 2018 Vintage Sac Mead, Sooke

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**4 course menu \$95**  
**wine pairings \$40**

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Everything is made in-house with the finest local ingredients from:
DCW & Hegglund Fishing Families, John Jenkins, FAS, Dakini Tidal Wilds & Westcoast Mycology,
the farmers at: ALM, Greenerside, Silvercloud, Berryman Brothers, Umi Nami, Sea Bluff, Stillmeadow & Parry Bay.

We are proud to be an organic restaurant & member of the Slow Food Chef's Alliance.
All gratuities are shared evenly with our Chefs. Parties of 6 or more will have an auto-grat of 20%

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This set menu is optional and will run alongside our a la carte menu.

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