



WINE & DINE DINNER FEATURES

SPICE ROASTED TOMATO AND PEPPER SOUP (VEG) – VP

CONFIT GARLIC CREAM / BASIL OIL / MINI SMOKED GORGONZOLA GRILLED CHEESE
HESTER CREEK CHARDONNAY

OR

CAESAR MUSSELS (GFP)

½ LB FRESH SALT SPRING ISLAND MUSSELS / VODKA CLAMATO BROTH / PICKLED
ASPARAGUS / HOUSE HOT SAUCE / FRESH HORSERADISH / GRILLED BREAD
CLUB HOUSE PINOT GRIS



SECOND COURSE

GRILLED STERLING SILVER FLATIRON STEAK (GF)

Duck Fat Potato Pave / Smoked Onion Puree / Grilled Broccolini /
Parmesan Mousse / Chorizo Oil

LAUGHING STOCK VINEYARDS BLIND TRUST

OR

GREMOLATA PANKO CRUSTED PACIFIC SNAPPER

Tomato Olive Tapenade / Butter Glazed Green Beans / Carrot Puree / Potato Rosti / Preserved
Lemon and Parsley Vinaigrette / Chervil

MODEST PINOT NOIR ROSÉ

OR

WILD MUSHROOM RISOTTO (GF/VEG) – VP

Truffle Oil / Parmesan Tuile / Fresh Herbs

50th PARALLEL ESTATE WINERY PINOT NOIR



THIRD COURSE

BREAD PUDDING (VEG)

Dried Cranberries / Vanilla Anglaise Sauce / Salted Caramel Gelato / Hazelnut Brittle

OR

CARAMELIZED PINEAPPLE (GF/VEGAN)

Dark Rum Sauce / Pina Colada Sorbetto / Toasted Coconut / Pineapple Chip / Mint



\$50* Per Person

JANUARY 17 - FEBRUARY 10

*Price is subject to applicable taxes & gratuity