



WINE & DINE LUNCH FEATURES

FIRST COURSE

SPICE ROASTED TOMATO AND PEPPER SOUP (VEG) – VP

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



SECOND COURSE

BACON WRAPPED STERLING SILVER MEATLOAF

Roasted Garlic Pommes Puree / Charred Broccolini
Guinness Beer Cheese Sauce / Meatloaf Glaze
BENCH 1775 RIESLING

OR

KOREAN FRIED CHICKEN LEG

Crispy Drumstick and Thigh / Honey Butter Pan Fried Potatoes / Gochujang Pear BBQ Sauce /
Sesame Slaw / Tempura Fried Scallion
MALBEC . DA SILVA WINERY

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



\$35* Per Person

JANUARY 17 - FEBRUARY 10

*Price is subject to applicable taxes & gratuity