



DINE OUT DINNER | \$45

5PM-CLS

Indulge in perfectly-paired wines for each course

3oz pours | \$20

APPETIZER

GRANVILLE ISLAND CHOWDER

mussels, shrimp, smoked bacon, potato, celery, carrot, creamy chowder broth

- or -

BC GOATS CHEESE TART (V)

pickled beet, radish, frisee, honey gastrique

- or -

KOREAN FRIED CHICKEN

buttermilk fried, gochujang glaze, rice wine pickles, sesame seeds, green onion

SUPPLEMENT YOUR APPETIZER + \$8

BLACK TRUFFLE MAC & CHEESE (V)

aged cheddar & truffle mushroom sauce

Mionetto Prestige Rosé

- or -

Chateau Ste. Michelle Riesling

MAIN

WILD MUSHROOM FARRO RISOTTO (V)

heirloom squash, crispy brussels sprouts, basil ricotta
add pan roasted scallops +\$12

- or -

CHINOOK SALMON

herb & lemon crusted, pepperonata, new potatoes

- or -

BRAISED SHORT RIB (GF)

brown butter polenta, grilled broccoli, natural jus

SUPPLEMENT YOUR MAIN + \$17

10oz CENTER CUT RIBEYE STEAK

herb butter, seasonal greens & truffle fries

Cedar Creek "Estate" Pinot Noir

- or -

Santa Julia Malbec

DESSERT

COCONUT LIME CHEESECAKE (GF)

fresh pineapple chutney, toasted coconut crust

- or -

BROOKIE

inspired by "baked in brooklyn"

chocolate chip cookie meets fudge brownie, salted caramel ice cream

Taylor Fladgate Tawny Port (1oz)

pricing does not include tax & gratuity

