

DINE OUT 2025 | \$65

Beverage pairing \$35

for the table

VICTOR'S CHEESE & ONION BREAD
whipped butter

appetizer

MURGELLA BURRATA (V)(N)
quince purée, green apple, dark chocolate,
toasted pecan gremolata, buttered toast

- or -

HAMACHI NOBU STYLE
shaved serrano, cilantro, yuzu ponzu

- or -

STEAK TARTARE
egg yolk buttered sourdough toast,
horseradish, cornichon

UPGRADE YOUR APPETIZER + \$16

NOVA SCOTIA LOBSTER ROLL (GF)
siberian caviar, dungeness crab, chives, avocado,
mango, cucumber, shiso mayonnaise

- or -

DUNGENESS CRAB CAKE
sea bean & fennel salad, vadouvan-spiced curry aioli

Pairing 3oz
Culmina R&D Sauvignon Blanc
or
Black Sage Cabernet Franc

main

MYCA FARMS MUSHROOM RISOTTO (V)(GF)
king oyster mushrooms, 24-month aged parmigiano
reggiano, charred scallions

- or -

COLUMBIA RIVER STEELHEAD SALMON (GF)
dungeness crab & dill salad,
greek lemon potatoes, tzatziki

- or -

PEPPERCORN STEAK (GF)
6oz eye of ribeye, green peppercorn sauce,
mashed potatoes, heirloom carrots

– UPGRADE YOUR STEAK –

8oz FILET MIGNON, NORTHERN GOLD ANGUS \$24

- or -

20oz COWBOY RIBEYE, CANADIAN PRIME \$55

– add to your entrée –

TEMPURA PRAWNS \$17 | SEA SCALLOPS \$21

Pairing 3oz
Laughingstock Pinot Gris
or
Phantom Creek Estates 'Petit Cuvee'

dessert

**CHOCOLATE PEANUT BUTTER
CRUNCH CAKE (n)**
dark chocolate mousse, candied peanuts,
banana rum caramel sauce

- or -

MENKE'S CAKE (GF)
vanilla sponge, toasted coconut custard,
coconut mousse

Pairing 2oz
The Islander
sheringham distillery coffee liqueur, tonic, lemon