



## Dinner



### *Baby beet, goat cheese and warm polenta salad*

Crispy polenta, roasted and pickled baby beets, goat cheese, watercress and citrus vinaigrette

*Add seared scallops 8.*

OR



### *Alaskan smoked black cod chowder*

Tomato concasse, leeks and purple potato

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### *Braised lamb shoulder*

Herb crusted lamb, sweet onion puree, winter baby vegetable, savoy cabbage and cassoulet of cannellini beans, double smoked bacon

OR



### *Pacific Northwest style bouillabaisse*

Scallops, tiger prawns and B.C Salmon

*Add half lobster 14.*

OR

### *Four cheese ravioli*

Fire grilled rapini, roasted garlic, Swiss chard, Shimeji mushroom, red pepper coulis

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### *Red velvet torte*

Chocolate and blackcurrant biscuit, mascarpone cream, lingon berries, raspberry jelly, lemon pudding, cake pistachio crunch

*\$28.00 per person*

*Paired wines are \$5.00 per taster glass (3 oz)*

*Plus applicable taxes*



: *Gluten Free*