



## TASTE AROUND

JANUARY 21st - FEBRUARY 8th, 2026

Available for dine-in only.

### THREE-COURSE LUNCH | 35

Served from 11am - 4pm Daily

**Add a Wine Pairing to Each Course | 27**

#### FIRST COURSE

##### Chef's Daily Soup Creation

Please ask your server about today's soup

**Pairing: Daily BC Wine Feature 3oz**

or

##### Shrimp Gyoza (4)

Chili Lime Mayo, Soy Sesame Sauce, Green Onion

**Pairing: NV Stoneboat Vineyards Piano Brut 3oz**

#### SECOND COURSE

##### Tres Tacos (DF)

Select One: Pulled Chicken, Shredded Beef, Shrimp

Flour Tortilla, Cabbage Slaw, Pico De Gallo,

Ancho Chili Mayo, Cilantro, Lime

**Pairing: 2022 Corcelettes Merlot 3oz**

or

##### Heart Healthy Vegetarian Wrap (V, GFA, DFA)

Roasted Peppers, Zucchini, Onions, Wild Harvest

Mushrooms, Tomato, Arugula, Garlic Hummus,

Flour Tortilla

**Pairing: 2023 Blasted Church Viognier 3oz**

or

##### Shepherd's Pie

Canadian Beef, Root Vegetables, Pomme Purée,

Served with Tuscan Green Salad

**Pairing: 2023 Hester Creek Cabernet Sauvignon 3oz**

#### THIRD COURSE

##### Baked Vanilla Cheesecake

Poached Pear, Fall Spiced Apple Compote

**Pairing: 2021 Blasted Church Botrytis Affected Riesling 1oz**

or

##### Double Chocolate Brownie

Torched Italian Meringue, Caramel, Graham Crumb

**Pairing: NV Nostalgia Cherry Port Style Wine 1oz**





## TASTE AROUND

JANUARY 21st – FEBRUARY 8th, 2026

Available for dine-in only.

### THREE-COURSE DINNER | 50

Served from 4pm - 9pm Daily

**Add a Wine Pairing to Each Course | 30**

#### FIRST COURSE

##### Chef's Daily Soup Creation

Please ask your server about today's soup

**Pairing: Daily BC Wine Feature 3oz**

or

##### Shrimp Gyoza (4)

Chili Lime Mayo, Soy Sesame Sauce, Green Onion

**Pairing: NV Stoneboat Vineyards Piano Brut 3oz**

or

##### Chicken Drumettes (6)

Soy Sesame Glaze, Green Onion,  
Cilantro Crème Fraîche

**Pairing: 2023 Le Vieux Pin Vaila 3oz**

#### SECOND COURSE

##### Beef Bourguignon (DFA, GFA)

Grass Fed Beef Tenderloin, Mushrooms, Pearl Onions,  
Winter Vegetables, Sourdough Toast

**Pairing: 2022 Corcelettes Syrah 3oz**

or

##### Chicken Tikka Masala (GFA)

Basmati Rice, Cucumber Raita, Buttered Naan

**Pairing: 2023 Foolish Wines Gewürztraminer 3oz**

or

##### BC Squash & Ratatouille Bake (V, GF)

Butternut Squash, Vegetable Ratatouille, Goat Cheese,  
Toasted Pumpkin Seeds

**Pairing: 2022 Kismet Estate Winery Pinot Gris 3oz**

#### THIRD COURSE

##### Baked Vanilla Cheesecake

Poached Pear, Fall Spiced Apple Compote

**Pairing: 2021 Blasted Church Botrytis Affected  
Riesling 1oz**

or

##### Double Chocolate Brownie

Torched Italian Meringue, Caramel, Graham Crumb

**Pairing: NV Nostalgia Cherry Port Style Wine 1oz**

