

\$30 WINE PAIRING / \$20 BEER PAIRING

CHOICE OF FIRST COURSE

ARANCINI BOLOGNESE

Two crispy Bolognese risotto balls, stuffed with mozzarella

Wine: *2022 Viognier, Road 13 Winery, Oliver, BC*

Beer: *Juicy Data IPA, Category 12 Brewing, Saanichton, BC*

INSALATA DELLA CASA

Artisan mixed greens, red onion, shaved fennel, Kalamata olives, cherry tomatoes, balsamic vinaigrette, toasted walnuts, feta

Wine: *2024 Pinot Gris, Red Rooster, Penticton, Okanagan, BC*

Beer: *Blonde Ale, Mt. Arrowsmith, Brewery, Victoria*

VANCOUVER ISLAND MINISTRONE

Fresh local vegetables, tomato broth, chickpeas, shell pasta, Parmesan

Wine: *2022 'Latitude 50' Rosé, Gray Monk Winery, Lake Country, BC*

Beer: *'French Blanche', 33 Acres Brewing, Vancouver, BC*

CHOICE OF SECOND COURSE

CHICKEN PARMIGIANA

Breaded chicken thigh, marinara and gratinated mozzarella, with spaghetti Aglio e Olio

Wine: *2022 Pinot Noir 'Lot 87', Cedar Creek, Kelowna, BC*

Beer: *Juicy Data IPA, Category 12 Brewing, Saanichton, BC*

LINGCOD

Haida Gwaii lingcod, cherry Bourbon sauce, parsnip purée, seasonal vegetables

Wine: *2022 Sauvignon Blanc, Cedar Creek Winery, Okanagan, BC*

Beer: *'French Blanche' 33 Acres Brewing, Vancouver, BC*

LINGUINE CAPRESE

Grape tomato, garlic, basil, burrata, toasted pistachios

Wine: *2022, Pinot Gris, Red Rooster Winery, Okanagan, BC*

Beer: *Tall Timber' Pale Ale, Mt. Begbie, Revelstoke, BC*

CHOICE OF THIRD COURSE

FERRERO ROCHER CAKE

Chocolate cake, hazelnut cream, Ferrero Rocher crumble

Wine: *'Coruja' Port-Style Blend, Burrowing Owl Winery, Oliver, BC*

Beer: *"Irish Stout" Persephone Brewing Company, Gibsons, BC*

ORANGE-VANILLA CRÈME BRÛLÉE

Traditional orange-vanilla crème brûlée topped with caramelized sugar

Wine: *2019 Late Harvest Gewürztraminer, Wild Goose Winery, Okanagan Falls, BC*

Beer: *Renfrew' Red Ale, Sooke Oceanside Brewery, Victoria, BC*