

\$30 WINE PAIRING / \$20 BEER PAIRING

FIRST COURSE

ARANCINI BOLOGNESE

Three 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 MINESTRONE

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

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

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