

Victoria's Finest ★★★★★



Dine Around Victoria 2012

With suggested BC VQA wine pairings

Appetizers

Ponzu Chili Glazed Chicken

panko crusted with scallions, lime & cilantro

Sandhill Sauvignon Blanc

or

Shrimp & Brie Phyllo

cracked black pepper, blueberry & candied ginger compote

Cassini Cellars Chardonna

or

Albacore Tuna Tacos

sesame ginger slaw, mirin wasabi aioli

Wild Goose Stoney Slope Riesling

Entrees

7 oz Black & Blue Sirloin Steak

dusted in house blended cajun spices with crushed sweet potatoes, crumbled blue cheese, chocolate port reduction

Quail's Gate Marechal Foch

or

Sooke Trout

stuffed with smoked albacore tuna mousse, pan seared with leek & barley risotto, roasted tomato chutney & grilled asparagus

Arrowleaf Bacchus

or

Crab Stuffed Chicken Breast

bacon wrapped with spinach, parmesan & cream cheese filling, blue cheese vinaigrette, buttermilk mashed potatoes and vegetables of the day

Cassini Cellars Pinot Noir

Desserts

Red Velvet Cake

or

Pecan Pie

or

☉ Chocolate Almond Torte

Jackson-Triggs Proprietor's Edition Riesling Ice Wine

Three Courses **\$40.00**

(taxes and gratuity not included)

(wine pairings not included)

☉ Gluten Free Options

Unfortunately, this offer is not valid with any other promotion or discount.

