

**Dine
Around
comox
valley**

FEB 18 - MAR 13 • 2016

Dinner Menu Suggestion

Choice of Appetizer

GRILLED SQUID NIÇOISE

Pacific Humboldt squid served with roasted diced potatoes, arugula, grape tomatoes, marinated artichokes, olive tapenade and lemon vinaigrette

Hester Creek Pinot Gris \$9 glass / \$4.75 ½ glass

or

CRISPY PORK BELLY BOWL

Crispy pork belly served on Prontissima pasta Ramen noodles, Miso broth, julienne vegetables, scallions and fresh coriander

Tinhorn Creek Merlot \$9.5 glass / \$4.95 ½ glass

or

ORGANIC CARROT AND GINGER SOUP

Pattison Farms winter carrot and ginger soup finished with coconut milk and toasted almonds

Hillside Winery G'wurst \$9.5 glass / \$4.95 ½ glass

Choice of Main Course

PAN SEARED SABLEFISH RISOTTO

Wild black cod fillet served on Arborio rice and local artisan cheese risotto garnished with fresh tomato salsa and oven roasted daily vegetables

Saint Bris La Chablisienne \$10.5 glass / \$5.75 ½ glass

or

COMOX VALLEY BRAISED BEEF

Red wine marinated Gunter Brother's beef cheek slowly cooked, served with roasted spelt and leek pilaf, garnished with pork lardons, pearl onions and gherkins

Road 13 Seventy-Four K Block 1 \$10 glass / \$5.25 ½ glass

or

BAKED VEGETARIAN STRUDEL

Pattison Farm shallots, Vancouver Island wild chanterelles, spinach and cheese wrapped in puff pastry, served with Jerusalem artichoke pavé, roasted red pepper citrus coulis

Altos Las Hormigas \$10 glass / \$5.25 ½ glass

Choice of Dessert

PIE À LA MODE

Granny Smith apple and peach pie baked with an oatmeal and demerara sugar topping, served with vanilla gelato

or

DARK CHOCOLATE MOUSSE CHARLOTTE

Ladyfinger cookies soaked in espresso syrup, filled with rich dark chocolate mousse, served with raspberry coulis

Harvest Moon Dessert Wine \$8.5 glass

\$45.00

Bon Appétit!

Chef Ronald St. Pierre CCC

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