

DINE OUT 2026 • DINNER

\$70 PER GUEST • THREE-COURSE MENU

SOMMELIER WINE PAIRING *add \$62*

APPETIZER

CAVIAR & CHIPS

Potato pavé, herring caviar, queso crème fraîche
Upgrade to White Sturgeon caviar +\$15

WINE PAIRING:

Summerhill 'Cipes' Brut · Riesling blend – Okanagan, BC · 5 oz

or

VEG LIME SHOOTER

Heart of palm, pickled liquid, chalaca

WINE PAIRING:

Summerhill 'Cipes' Brut · Riesling blend – Okanagan, BC · 5 oz

or

NIKKEI NIGIRI

Crab causa, albacore nigiri, smoked prawn causa, sockeye nigiri

WINE PAIRING:

Franca Estate Winery · Riesling – Okanagan, BC · 5 oz

or

SASHIMI SALAD

Sockeye salmon, albacore tuna, Thai mandarin vinaigrette, crispy kataifi, masago

WINE PAIRING:

Blue Grouse · Pinot Gris – Cowichan, BC · 5 oz

or

BEEF TARTARE

Tartare emulsion, horseradish aioli, quail egg, focaccia

WINE PAIRING:

Franca Estate Winery · Pinot Noir – Okanagan, BC · 5 oz

MAIN

HALIBUT SUDADO

Sudado sauce, roasted choclo purée, seasonal vegetables

WINE PAIRING:

Phantom Creek · Chardonnay – Black Sage Bench, BC · 5 oz

or

PORK & SCALLOPS

Crispy pork belly, Hokkaido scallop, potato salad, cilantro–cauliflower coulis

WINE PAIRING:

Liquidity 'Rosé' · Pinot Noir – Oliver, BC · 5 oz

or

TRADITIONAL LOMO SALTADO

Angus Choice filet mignon, saltado reduction, Roma tomato, red onion, Peruvian rice, crispy frites

WINE PAIRING:

Poplar Grove · Cabernet Franc – Okanagan, BC · 5 oz

DESSERT

DULCE DE LECHE FLAN

Fresh fruit, dulce de leche

WINE PAIRING:

Bench 1775 'Whistler Icewine' · Late Harvest Riesling
Summerland, BC · 2 oz

or

PICARONES

Yam and butternut squash doughnuts, spiced syrup, lucuma ice cream

WINE PAIRING:

Bench 1775 'Whistler Icewine' · Late Harvest Riesling
Summerland, BC · 2 oz

DINE OUT 2026 • LUNCH

\$40 PER GUEST • THREE-COURSE MENU

SOMMELIER WINE PAIRING *add \$42*

APPETIZER

SASHIMI SALAD

Sockeye salmon, albacore tuna, Thai mandarin vinaigrette, crispy kataifi, masago

Add 2 oz hamachi +\$8

WINE PAIRING:

Summerhill 'Cipes' Brut • Riesling blend – Okanagan, BC • 5 oz

or

BEET SALAD

Beet purée, watermelon radish, crispy quinoa, queso crème fraîche

WINE PAIRING:

Summerhill 'Cipes' Brut • Riesling blend – Okanagan, BC • 5 oz

MAIN

ZUKE DON

Sockeye salmon, avocado, daikon, ōba leaf, wasabi, ponzu

WINE PAIRING:

Franca Estate Winery • Riesling – Okanagan, BC • 5 oz

or

AJÍ AMARILLO MUSSELS

Salt Spring Island mussels, ají amarillo sauce, grilled lemon, house focaccia

WINE PAIRING:

Blue Grouse • Pinot Gris – Cowichan, BC • 5 oz

DESSERT

DULCE DE LECHE FLAN

Fresh fruit, dulce de leche

WINE PAIRING:

Bench 1775 'Whistler Icewine' • Late Harvest Riesling – Summerland, BC • 2 oz

or

SORBET

Daily selection

WINE PAIRING:

Bench 1775 'Whistler Icewine' • Late Harvest Riesling – Summerland, BC • 2 oz