

DINNER - \$30

CHOOSE 3 DISHES:

Deep Fried Sushi, torched albacore tuna, sambal mayo, shiso, wasabi caviar

Squash Soup, spiced seeds

Organic Greens, soy onion dressing, fried potato strings

Soft Omelet, shiitake, sesame ginger soy glaze, gochujang ketchup

Gochujang Chicken Breast, crispy garlic potatoes, green beans

BBQ Sambal Skate on banana leaf, xo sauce, jicama slaw

DESSERT

CHOOSE 1 DISH:

Brownie, coffee crèmeux, black currant

Bourbon Milk Chocolate Pot de Crème, cocoa nib tonka bean caramel

Black Sesame Bar, apricot mousse, hazelnut milk chocolate

BC VQA WINE & CRAFT BEER PAIRINGS

Charme de L'île Rosé, NV, Unsworth, Vancouver Island, BC	5oz	12
Riesling, Tantalus, 2018, Kelowna, BC	3oz	7
	6oz	14
	9oz	20
Category 12, Cacao Nib Espresso Stout (6.4%, Victoria, BC)	14oz	7
Hoyne Brewing, Hoyner Pilsner (5.5%, Victoria, BC)	14oz	7