

**Dine  
Around  
COMOX  
valley**

FEB 20 - MAR 11 • 2018

**Choice of Appetizer**

**ORGANIC TOMATO SOUP**

Pattison farms organic tomato soup served with Little Qualicum Cheeseworks feta and scallion pastry twist

Ogio Pinto Grigio \$8.5 glass / \$4.5 ½ glass

or

**COMOX VALLEY RABBIT PATE**

Raised Right Ranch rabbit galantine served on Pattison Farms organic spinach and radish salad

Haywire Gamay noir \$10 glass / \$5.25 ½ glass

or

**SOCKEYE SALMON GRAVLAX**

Homemade marinated wild sockeye salmon fillet served on organic dark rye loaf with natural pastures fresh cheese

Hester Creek Pinot Gris \$8.5 glass / \$4.5 ½ glass

**Choice of Main Course**

**BAKED VEGETARIAN POLENTA**

Served on a carrot and ginger puree with oyster mushrooms and cashew butter, organic tomato Provençal

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

or

**WEST COAST CLAM & PRAWNS LINGUINE**

Outlandish Seafood fresh Manila clams and prawn morsels tossed with Prontissima Pasta linguine, white wine and fresh spinach garnished with a garlic aioli crustini.

Beaufort Winery Epic \$10 glass / \$5.25 ½ glass

or

**BRAISED LAMB & ROSEMARY POT PIE**

Comox Valley lamb slowly cooked in a red wine and rosemary sauce, baked with root vegetables, sliced

Yukon gold potato and puff pastry lid

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

**Choice of Dessert**

**BAKED PEAR AND PINE NUT BAKLAVA**

Baked Anjou pear filled with local blue cheese custard and served with a Big Dee's honey and pine nut baklava

or

**CHOCOLATE PRALINE LAYER CAKE**

Homemade dark chocolate sponge cake, filled with mild chocolate hazelnut mousse, served with raspberry coulis

Averill Creek Cowichan Tawny \$8.5 glass

\$45.00

*Bon Appétit!*

*Chef Ronald St. Pierre CCC*

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