



Three Course Table d'Hôte

Whipped Little Qualicum Feta

confit gem tomatoes, olive oil, grilled house focaccia

2022 Clos du Soleil Fumé Blanc

-or-

Duck Consommé

matsutake mushroom and fava bean dumpling,

five spice, duck chicharron

2021 Cedar Creek Cabernet Franc



Smoked Sablefish

crispy potato dauphine, spiced pumpkin curry,

kaffir lime oil

2021 Burrowing Owl Chardonnay

-or-

Oxtail Ragout

Carlo's ricotta gnocchi, grana Padano chips and basil oil

2019 Narrative Red

-or-

Lentils du Puy

braised with tomato and winter spices, local mushrooms,

cauliflower fritter

2022 Unsworth Pinot Noir



Hazelnut Bourbon Maple Tart

vanilla bean gelato

2022 Sea Star Ortega

-or-

Tiramisu

mascarpone, espresso, savoiardi, cocoa

Unsworth Ovation

\$85/Person

Wine Pairing \$35/Person