

Pour & Explore

DINNER SERIES

Unsworth Charme de l'île Rosé

Chef's Amuse Bouche

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Emandare 2022 Sauvignon Blanc

Salt Spring Island Goat Cheese

asparagus, mint, lemon, olive oil

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Sea Star 2022 Ortega

Fried Rice

pork belly, kimchi broth, eggplant ensalada, yolk jam

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Palate Cleanser

champagne & grapefruit granita

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Sea Star 2022 Blanc de Noir

Steelhead Mi-Cuit

*cedar smoke, maple, shelter point single malt rhubarb marmalade,
greens*

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Emandare 2021 Pinot Noir

Cowichan Valley Chicken Thigh

dashi & carrot puree, warm kelp salad, pickled shimeji

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Emandare 2022 Foch

63 Acres Oxtail

polenta, tomato jam, French Press glace de veau

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Unsworth Vineyards Ovation | Sea Star Prose

Reine de Saba

*fig & saffron kulfi, pistachio, macerated strawberries,
balsamic, black pepper*