



DINE AROUND VICTORIA
SEAFOOD MENU
\$55/PERSON

FIRST COURSE

Grilled Sablefish Collars
Salal berry agrodolce

OR

Braised Octopus Skewer
'nduja vinaigrette, butter bean, potato espuma

SECOND COURSE

Strozzapreti and Scallops
Hand rolled pasta, tomato, white wine, sea asparagus,
lemon

OR

Pan Roasted Sablefish
Root vegetable pave, melted leeks, creamed kale,
lemon garlic butter

DESSERT

Hazelnut and Sea Salt Brownie
OR
Wild Berry Sorbet

Suggested 3-Course Pairings:
Averill Creek Somenos Pinot Noir 2021

OR

Whistlebuoy Coastality Pale Ale



DINE AROUND VICTORIA
VEGETARIAN MENU
\$45/PERSON

FIRST COURSE

Sunchoke Veloute
Sunchoke chips, cured egg yolk, cold pressed canola

SECOND COURSE

Wild Mushroom Pasta Rotolo
Taleggio fonduta, braised greens, winter herbs

DESSERT

Hazelnut and Sea Salt Brownie
OR
Wild Berry Sorbet

Suggested 3-Course Pairing:
Averill Creek Somenos Traminer 2021

OR

Suggested Apertif Craft Beer Pairing
Whistlebuoy Dry Hopped Sour