



DINE AROUND "CARNE"

\$50 per person / \$20 optional wine pairing
All dishes are meant to be shared and served
"family style".

PRIMI

SALT BAKED BEET TARTARE

Chewy beets, nuts, chili, caper, pickled onion,
potato chips.

+

COTECHINO

Seared pork sausage, chickpea and lentil ragu.

*La Frenz "La vita Pazza", Naramata, BC or
Whistle Buoy Scandanavian Ale - Victoria, BC*

SECONDI

HALIBUT CHEEKS

Puree of fava bean, grilled cicoria, chia seed
salmoriglio.

+

PANSOTTI ALLA NOCI

Ricotta and herb stuffed pasta, walnut salsa,
pecorino.

*Kettle Valley Chardonnay, Naramata, BC or
il Sauvage Yuzu Gose - Victoria, BC*

DOLCE

TIRAMISU

Coffee soaked lady fingers, mascarpone, candied
cashews.

*Arbutus Amaro, Nanaimo, BC or
Category 12 Cacao & Espresso Stout - Victoria, BC*

*Dinner and Bar from 5pm – Close,
Thursday through Saturday*