

BORDEAUX WINE DINNER

SCALLOP CRUDO

Paired with Château Olivier Blanc 2014
Vancouver Island Diver Scallops | Peach
Watermelon | Cucumber | Horseradish Essence

SLOW ROASTED PORK BELLY

Paired with Château Olivier Rouge 2015
Parsnip Purée | Ricotta Horseradish Ravioli | Spiced Pear | Balsamic Reduction

STRIPLOIN & CHICKEN MOUSSE

Paired with Château La Dominique 2016
Crisp Puff Pastry | Porcini Mushrooms | Veal Jus | Caramelized Shallot

WAGYU ABURI TARTARE

Paired with Château Siran 2015
Crisp Potato | Cured Egg Yolk | Porcini Dust

FRASER VALLEY DUCK BREAST

Paired with Château Lagrange 2014
Stuffed Morel | Pommes Aligot | Duck Jus | Chicory Leaf

SUNGOLD LAMB CHOP

Paired with Château Phélan Ségur 2016
Charred Eggplant | Pomegranate Molasses | Lamb Jus

COMTÉ SOUFFLÉ

Paired with Château Grand-Puy-Lacoste 2016
Sweet & Salted Hazelnut Praline

