



Valentine's Day

Hokkaido scallop

Autumn mushroom, garlic rice crisp, miso maple aioli

Lightning Rock 2021 Blanc de Blancs (3 oz.)

Barkley Sound smoked sablefish

Kabocha squash cappelletti, sage leaf, beurre blanc

Quails' Gate 2016 *Stuart Family Reserve* Chardonnay (2 oz.)

Turnips & Brussels sprouts

Apple cider, sultana raisin

Stag's Hollow 2022 Albariño (2 oz.)

Berryman Farm's pork belly

Green apple, pickled red onion, hazelnut, cranberry gastrique

Fox & Archer 2021 Pinot Noir (3 oz.)

AAA Alberta tenderloin

Cauliflower purée, Mt. Moriarty cheese, chimichurri, veal demi

Burrowing Owl 2021 Cabernet Sauvignon (3 oz.)

Macaron fromage

Salt Spring Island Ruckles goat cheese – Hot chili honey

Little Qualicum Bleu Claire – Caramelized fig

Cowichan Creamery Shawnigan Gouda – Onion jam

Clos du Soleil *Saturn* 2022 (1 oz.)

Chocolate martini mousse entremets

Pecan praline sable, Baileys chocolate martini mousse,

Sheringham coffee whipped ganache

Black Sage *Pipe* 2011 (1 oz.)

\$135 per person

\$60 per person wine pairing subject to tax

Gratuity not included

- Gluten free or vegetarian? Let us know at time of booking and we can accommodate your request.
- This is a set menu and as such we are unable to accommodate dietary restrictions (with the exception of Gluten-free or vegetarian)

Menu subject to change

**The
Butchart
Gardens.**

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