

ATLANTIC LOBSTER

3 COURSE MENU \$67/PERSON

ROSÉ WINE PAIRING \$40/PERSON | PETIT ROSÉ WINE PAIRING \$25/PERSON

APPETIZERS

CHILLED LOBSTER SALAD

yellow tomato, asparagus, micro sorel, champagne vinaigrette

suggested wine pairing

Tissot Cremant de Jura Rosé NV Jura, France

LOBSTER BISQUE

atlantic lobster meat, chive crème fraîche

suggested wine pairing

JoieFarm Plein de Vie Brut 2016 Naramata, British Columbia



ENTRÉES

BASQUE STYLE ROASTED LOBSTER

baby bell peppers, spanish chorizo, fingerling potatoes, espelette, cilantro oil

suggested wine pairing

Hacienda de Arinzano Tempranillo Rosé 2016 Aberin, Spain

WHOLE ATLANTIC LOSTER

steamed, grilled or sautéed provençal style, seasonal vegetables, seven grain rice

suggested wine pairing

Sea Star Blanc de Noir Rosé 2017 Pender Island, British Columbia

BUTTER POACHED LOBSTER RISOTTO

grilled scallops, lobster mushrooms, salad of micro greens, fresh lemon

suggested wine pairing

Clos Cibonne 'Cuvée Prestige Caroline' Tibouren Rosé 2016 Cotes de Provence, France



DESSERT

CASSIS STEWED BC RHUBARB & CRÈME ANGLAISE

nutmeg pastry twist, fresh local berries

suggested wine pairing

Cleto Chiarli e Figli Vecchia Modena Lambrusco NV Modena, Italy

