

FEATURED WINERY SERIES

2 COURSE MENU \$51/PERSON
2 COURSE WINE PAIRING \$26/PERSON
2 COURSE PETIT WINE PAIRING \$15/PERSON

THIS MONTH'S FEATURED BC WINERY DINNER

A MENU INSPIRED BY THE SEA AND
SEA STAR VINEYARD AND WINERY
WINEMAKER: DEAN CANADZICH

FIRST COURSE

(CHOOSE ONE)

DUO OF CURED AND FENNEL TORCHED STEELHEAD
cucumber salad, pink peppercorns, creamy fennel dressing

SERVED WITH

SEA STAR VINEYARD AND WINERY BLANC DE NOIR ROSÉ 2020

PINOT NOIR

\$14 GLASS | \$55 BOTTLE

SAFFRON MUSSEL STEAMER
fresh tomato, italian flat leaf parsley

SERVED WITH

SEA STAR VINEYARD AND WINERY PINOT BLANC 2020

PINOT BLANC

\$14 GLASS | \$55 BOTTLE

SECOND COURSE

(CHOOSE ONE)



CHOUCRUTE DE LA MER

prawn, black cod, scallops, seafood sausage, smoked pork belly, sauerkraut, potato

SERVED WITH

SEA STAR VINEYARD AND WINERY ORTEGA 2020

ORTEGA

\$14 GLASS | \$55 BOTTLE

SEARED HALIBUT

lightly spiced roast carrots, grilled french crisp lettuce, plankton beurre blanc

SERVED WITH

SEA STAR VINEYARD AND WINERY STELLA MARIS 2020

PINOT GRIS/GEWÜRZTRAMINER/SHÖNBERGER/RIESLING/ORTEGA

\$14 GLASS | \$55 BOTTLE

VISIT SEASTARVINEYARDS.CA FOR MORE INFORMATION ABOUT SEA STAR WINES