



OAK BAY  
BEACH HOTEL

**DINING ROOM MAY MENU, +\$35 WINE PAIRING**

**AMUSE BOUCHE**

**RED PEPPER AND TOMATO BISQUE** *d,s*

wild Argentine prawns  
*Nagging Doubt Merlot, BC*

**SMOKED WILD ALBACORE TUNA** *d,e,s*

young lettuce, avocado and heirloom tomato  
in garden herb vinaigrette  
*Mission Hill Pinot Grigio, BC*

**FILET MIGNON OF ANGUS BEEF** *d*

pommes anna, bordelaise sauce  
*Dirty Laundry Cabernet, BC*

- or -

**PAN ROAST HALIBUT** *d,s*

crushed new potatoes, artichokes, green olive sauce  
*Riverlore Sauvignon Blanc, New Zealand*

- or -

**MUSHROOM RISOTTO** *d*

charred broccolini, spring peas, shaved parmesan  
*Stoneboat Pinot Noir, BC*

**KEY LIME TART** *d,g,e*

Italian meringue, lime confit, vanilla crème anglaise  
*Taylor Fladgate 10 year Tawny*

**MIGNARDISES**

*Wine pairings subject to change*

*d contains dairy | g contains gluten | e contains eggs | s contains fish/shellfish | n contains nuts*

