



OAK BAY  
BEACH HOTEL

**DINING ROOM MAY MENU, +\$75 WINE PAIRING**

**AMUSE BOUCHE**

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

wild Argentine prawns

*Orofino Red Bridge Red, BC*

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

young lettuce, avocado and heirloom tomato  
in garden herb vinaigrette

*Alois Lageder Pinot Grigio, USA*

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

pommes anna, bordelaise sauce

*Celeste Tempranillo, Spain*

- or -

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

crushed new potatoes, artichokes, green olive sauce

*Gisselbrecht Pinot Blanc, France*

- or -

**MUSHROOM RISOTTO** *d*

charred broccolini, spring peas, shaved parmesan

*Novaia Valpolicella, Italy*

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

Italian meringue, lime confit, vanilla crème anglaise

*Taylor Fladgate 20 year Tawny*

**MIGNARDISES**

*Wine pairings subject to change*

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

