



OAK BAY
BEACH HOTEL

AMUSE BOUCHE

STEAK TARTARE *e*

Soy cured hen's egg, taro crisps, sesame and smoked shoye
Yalumba Viognier, Australia
~or~

CHEVRE BRULEE *d*

Roast beets, young greens and date vinegar
Mission Hill Rose, BC

PAN ROASTED WILD SPRING SALMON *d,s*

Quinoa pilaf and basil vinaigrette
Rivlore Sauvignon Blanc, New Zealand
~or~

WILDFLOWER HONEY & MUSTARD GLAZED RACK OF LAMB *d,s*

Fingerling potato and rosemary jus
Frescobaldi Chianti, Italy

DARK CHOCOLATE MOUSSE *d,g,e*

Raspberry gel
SOV Quadruple Sec

MIGNARDISES

VEGETARIAN OPTIONS AVAILABLE

made with available fresh ingredients on hand

Wine pairing subject to change

d contains dairy / g contains gluten / e contains egg / s contains shellfish / n contains nuts

MENU