



OAK BAY
BEACH HOTEL

Premium Wine Selection

CRANBERRY & BOURSIN TART *d,g,n*

Belgian endive, maple roasted walnuts

Duckhorn Sauvignon Blanc, USA

~or~

CREAM OF ROASTED MUSHROOM SOUP *d,g*

Crouton, herb oil

Louis Jadot Chardonnay, FR

POTATO GNOCCHI WITH BRAISED SHORT RIB *d,g,e*

Roast shallots

Phantom Creek Petit Cuvee, BC

~or~

CIOPPINO *d,s*

Wild pacific halibut & fresh shellfish in a fennel tomato broth,

Wilted arugula & fennel oil

Brewer Clifton Pinot Noir, USA

~or~

STEAK OSCAR (\$25 supplement) *d,g,e,s*

Sauteed medallion of Angus beef tenderloin & Argentine prawn

Crab & potato croquette, charred lemon hollandaise

Molly Dooker Shiraz, AUS

CHOCOLATE MOUSSE *d,e,n*

Hazelnut cremeux, dark chocolate ganache and crème anglaise

SOV Amaretto

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