



OAK BAY  
BEACH HOTEL

A - \$35 Standard Wine Pairing

B - \$75 Premium Wine Pairing

**CAVIAR SERVICE** *d,g,e,s*

30g of accadian sturgeon caviar, potato blini, crème fraiche  
(\$120 supplemental charge)

**LIVE SHUCKED SUN SEEKER OYSTER** *s*

Meyer lemon and tarragon mignonette  
*Unsworth, Charme de L'Île, BC*

**CRAB BISQUE** *s*

Coconut cream, chive, scallop and crab quenelle

*A- Dirty Laundry Rosé, BC*

*B- Joseph Melot Sincerite, Pinot Noir Rosé, FR*

~or~

**CHEVRE BRÛLÉE** *d,n*

Caramelized goat cheese, roast local beet, frisée, pistachio oil and honey vinegar

*A- Dirty Laundry Rosé, BC*

*B- Joseph Melot Sincerite, Pinot Noir Rosé, FR*

**FILLET MIGNON OF ANGUS BEEF** *d,g,e*

Butter poached leek, potato strudel and Syrah jus

*A- Screaming Frenzy Meritage, BC*

*B- Gold Hill Cabernet Franc, BC*

~or~

**PAN ROAST KING SALMON** *d,g,e,s*

Crab and prawn arancini and saffron chardonnay cream

*A- Wakefield Chardonnay, AUS*

*B- Louis Jadot Chardonnay, FR*

~or~

**HANDMADE POTATO GNOCCHI** *d,g,e,n*

Black truffle and wild mushroom pesto, hazelnut and pecorino

*A- Hester Creek Syrah, BC*

*B- Pirramimma Petit Verdot, AUS*

**RASPBERRY AND DARK CHOCOLATE GANACHE** *d,e,n*

Raspberry sponge and dehydrated raspberry tuille

*A- Taylor Fladgate, 10 year Tanny Port, PT*

*B- Taylor Fladgate, 20 year Tanny Port, PT*

*Wine pairing subject to change*

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

*MENU*