



OAK BAY
BEACH HOTEL

ADD WINE PAIRING

+\$50 supplemental charge

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

+\$120 supplemental charge

30g of Accadian sturgeon caviar, potato blini, crème fraiche

AMUSE BOUCHE

HOKKAIDO SCALLOP *s,d*

Pan seared, Dungeness crab sauce and spring vegetable

Joseph Melot 2018, Sincerite, Pinot Noir Rosé, FR

~or~

CHEVRE BRÛLÉE *d,n*

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

Joseph Melot 2018, Sincerite, Pinot Noir Rosé, FR

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

Butter poached leek, potato strudel and Syrah jus

Gold Hill 2015 Cabernet Franc, BC

~or~

PAN ROAST HALIBUT *d,g,e,s*

Crab and prawn arancini and saffron Chardonnay cream

Louis Latour, 2020 Chardonnay, FR

~or~

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

Black truffle and wild mushroom pesto, hazelnut and pecorino

Pirramimma 2018, Petit Verdot, AUS

PEACH & STRAWBERRY GENOISE *d,e,n*

White chocolate creme onctueuse, strawberry & verbena sauce

Taylor Fladgate, 20 year Tawny Port, PT

Wine pairing subject to change

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

MENU