



OAK BAY
BEACH HOTEL

ADD WINE PAIRING
+\$50 supplemental charge

ADD CAVIAR SERVICE
+\$120 supplemental charge

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

AMUSE BOUCHE

SMOKED STEELHEAD TROUT

New potato salad, caperberry, crème fraiche and fine herbs

Hillside 2019 Pinot Noir, Okanagan Valley

~or~

ROAST EGGPLANT 'STEAK'

Eggplant caviar, summer vegetables, honey cherry sauce & local organic greens

Carmel Road 2018 Cabernet Sauvignon, California

FILET MIGNON OF ANGUS BEEF *gf*

Polenta croquette, mushroom fricassee and caramelized shallot

& red wine jus

Tenuta di Arceno 2020 Chianti Classico, Italy

~or~

PAN ROAST HALIBUT *gf*

Apricot puree, braised squash, orange cinnamon squash velouté

Argiolas 2020 'Costamolino' Vementini, Italy

~or~

TOMATO CONFIT

Artichoke barigoule, green olives, lemon and basil

Fabre en Provence 2021 Côtes de Provence, Provence

RUM BABAS

Vanilla Chantilly & peaches

Taylor Fladgate, 20-year Tawny Port, PT

Wine pairing subject to change

df dairy free / **gf** gluten free / **v** vegan

Please inform your server of any food allergies or dietary restrictions.

Menu