



FARO

3 COURSE MENU

\$45 per person, +\$35 wine pairing

choose one
APPETIZER

ARUGULA SALAD *gf*

pear, fennel, hazelnut, pecorino romano

Alois Lageder - Pinot Grigio

TUNA CRUDO *gf, df*

raw ahi tuna, castelvetro olives, blood orange

vinaigrette, fennel and honey lemon nduja

Podere San Christoforo - Vermentino

choose one
PIZZA

MARGHERITA

tomato, fior di latte, basil

Alois Lageder Pinot Grigio or VIB Pilsner

CALABRESE

tomato, fior di latte, soppressata salami

Tenuta – Chianti Classico

PATATA TARTUFO

white sauce, truffle, potato, roast garlic, rosemary,

ricotta, lemon, parmigiano reggiano

Hillside - Pinot Noir

choose one
DESSERT

TIRAMISU

espresso soaked savoiardi, mascarpone cream and cocoa

Sons of Vancouver - Amaretto

UPSIDE-DOWN POLENTA & OLIVE OIL CAKE *df, gf*

blood orange sauce, almond & cornmeal

Unsworth - Sparkling Rose

book your
reservation



THE OAK BAY  BEACH HOTEL

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