

# Dine Around Special Event Menu

February 17, 24, 25 & March 3, 4

## "DEGUSTATION"\*

\*a savory tasting of various dishes

### 5 CHEFS - 5 PLATES

Travis Hansen – Executive Chef

26 years at  
The Butchart  
Gardens

*"The bright aggressive flavours of this dish make for the perfect start of any dining experience."*

#### **Pacific ling cod**

Brandade hash, soffrito, tomato anchovy beurre blanc

Suggested pairing

Wine: JoieFarm "Noble Blend"

Beer: Phillips "Analogue 78" Kolsch

Gord O'Neill – Chef de Cuisine

13 years at  
The Butchart  
Gardens

*"This dish is a concise expression of flavours from unlikely taste pairings. Their compatibility was discovered through faith in an internal culinary compass, which we all own."*

#### **Scallops**

Black rice, lemon and fennel salad, chorizo

Suggested pairing

Wine: Poplar Grove CHARDONNAY

Beer: Driftwood Brewery "White Bark" Witbier

Michael Vernon – Sous Chef

17 years at  
The Butchart  
Gardens

*"My goals are to display the true nature of a culinary component through careful preparation and lucid presentation."*

#### **Pork tenderloin**

Corn mascarpone bread pudding, carrots, micro greens

Suggested pairing

Wine: Blasted Church "Big Bang"

Beer: Category 12 "Critical Point" Northwest Pale Ale

Jason De Vivar – Chef de Partie

6 years at  
The Butchart  
Gardens

*"By bringing umami flavours into creative balance, I have chosen to turn your culinary experience into a journey."*

#### **Canada AAA skirt steak**

Fingerling potatoes, fried cauliflower, chimichurri

Suggested pairing

Wine: Tinhorn Creek CABERNET FRANC

Beer: Vancouver Island Brewery "Hermann's" Dark Lager

Jeremy – Chef de Partie

4 years at  
The Butchart  
Gardens

*"My dessert was inspired with the thoughts of morning in mind...crisp, fresh...comforting."*

#### **Chocolate waffle**

Grand Marnier mascarpone, burnt orange

**\$55 plus tax**

Enjoy wine pairings for \$22.00 or beer pairings for \$17.00