

Dine Around Special Event Menu

January 25th & 26th

February 1st & 2nd

February 8th & 9th

Brome Lake Duck

Confit leg croquettes, pickled fiddleheads, golden beets
chèvre, pistachio crumb, vanilla bean honey

Suggested pairing

Wine: See Ya Later Ranch BRUT

Beer: Hoyne Honey Hefe

Pacific Cod Brandade

Romaine hearts, preserved lemon, focaccia crisps
white anchovy, cured yolks

Suggested pairing

Wine: Inniskillin CHENIN BLANC

Beer: Category 12 Critical Point Pale Ale

Berryman Farms Pork Shoulder

Kabocha squash tater tot, Okanagan plum gastrique

Suggested pairing

Wine: Unsworth PINOT NOIR

Beer: Lighthouse Brewery Race Rocks Ale

Beef Wellington

Woodland mushroom duxelle, pâte brisée
pickled mustard seed, celery root carpaccio

Suggested pairing

Wine: Lake Breeze MERITAGE

Beer: Hoyne Dark Matter

Praline And Chocolate Amaretto Verrine

Praline mousse, dark chocolate amaretto mousse
brown butter caramel, bourbon chantilly cream

\$59 *plus tax*

Enjoy wine pairings for \$24.00 *plus tax*

The
DINING ROOM
RESTAURANT

Reservations recommended
250.652.8222 or
butchartgardens.com

Menu subject to change

12.10.18