

Dine Around 2020 Special Event Menu

January 17, 24, 25, 31 & February 1

North Island coho salmon gravlax

Island pears, curly endive, sunchoke, birch syrup

Suggested pairing

Wine: Joie Farm RIESLING

Beer: Hoyne Helios Golden Lager

Grilled cheese and soup

Brioche, pecorino, white truffle, tomato bisque

Suggested pairing

Wine: Poplar Grove CHARDONNAY

Beer: Driftwood Fat Tug IPA

Yarrow Meadows duck

Confit duck leg, red kuri squash, green apple
Madagascar peppercorn

Suggested pairing

Wine: Unsworth PINOT NOIR

Beer: Lighthouse Brewery Race Rocks Ale

Peace Country lamb shoulder

Goat curd, cabbage leaf, hazelnut picada
celeriac, beet root gel

Suggested pairing

Wine: Monster Vineyards MALBEC

Beer: Hoyne Dark Matter

Galey Farms

strawberry ambrosia

Strawberry gelée, fennel
chocolate, marshmallow
almond coconut sable

\$59 *plus tax*

Enjoy wine pairings for \$24.00
plus tax

The
DINING ROOM
RESTAURANT

RESERVATIONS

250.652.8222 or
butchartgardens.com



Please inform our staff of any allergies or food sensitivities prior to placing your order. Due to the nature of our kitchen operations the possibility of cross contamination may still occur despite all reasonable efforts. We are happy to assist you in your menu decisions.

Menu subject to change

12.10.19