

olive & anchor



2018 CHEF'S THREE-COURSE SERIES II

\$40/person
optional wine pairing \$15/person
tax and gratuity not included

appy

Spring Salad Roll ^{GF}

Lettuce, red cabbage, cuke, carrot, avocado,
alfalfa sprout with peanut sauce

wine pairing:
Quails' Gate Gewurtztraminer 2016

entree

Pan-roasted BC Snapper Meuniere ^{GF}

Beurre noisette, capers, parsley, lemon, warm grain salad
(wheat berry, barley, black rice), arugula, spinach, leek, brussel sprouts

wine pairing:
Joseph Mellot Sincerite Sauvignon Blanc 2015

dessert

Pavlova ^{GF}

Whipped mascarpone Chantilly, fresh berries

wine pairing:
Quails' Gate Optima Botrytis Affected 2016

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