

# olive & anchor



## 2018 CHEF'S THREE-COURSE SERIES III

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

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### appy

#### Grilled Calamari

Grilled & stuffed, slow-cooked chorizo & beans,  
crispy tentacles

wine pairing:  
Frescobaldi Chianti 2015, Tuscany, Italy

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### entree

#### Fresh Miso Butter Roasted Halibut

Cauliflower puree, fresh peas, asparagus, seaweed chip

wine pairing:  
Blue Mountain Pinot Blanc 2016, Okanagan

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### dessert

#### Yuzu Sorbet

Orange royale, lemon balm

wine pairing:  
Quady, Essensia Orange Muscat, USA

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