

# DINE & SIP COWICHAN



\$45 PER GUEST + TAX & GRATUITY

## STARTER

CHOOSE 1 OPTION

PRAWN CEVICHE (GF, DF)

A DELIGHTFUL MIX OF PRAWNS, CHERRY TOMATOES, RED ONION, FRESHLY SQUEEZED LIME, AVOCADO, AND CILANTRO, ACCOMPANIED BY CORN CHIPS

CHICKEN PESTO FLATBREAD  
(VEGETARIAN OPTION AVAILABLE)

FEATURING A PESTO BASE, CARAMELIZED ONIONS, GOAT CHEESE, MUSHROOMS, AND CHICKEN

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## MAIN COURSE

CHOOSE 1 OPTION

RED WINE DEMI LAMB SHANK  
(DAIRY-FREE OPTION AVAILABLE)

SERVED WITH MASHED POTATOES AND CHEF'S CHOICE OF VEGETABLES, THIS SLOW-COOKED LAMB SHANK IS COMPLEMENTED BY A RICH RED WINE DEMI-GLACE

SALTIMBOCCA  
(GLUTEN FREE OPTION AVAILABLE)

VEAL SCALOPINI WITH PROSCIUTTO AND SAGE, ACCOMPANIED BY ROASTED POTATOES, CHEF'S CHOICE OF VEGETABLES, AND A WHITE WINE BUTTER SAUCE

WILD MUSHROOM RAVIOLI (V)

PRESENTED IN A CREAM SAUCE OF SPINACH, LEEK, AND LEMON, ACCOMPANIED BY GARLIC TOAST

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## DESSERT

CHOOSE 1 OPTION

CANDIED BACON AND APPLE CRUMBLE  
ACCOMPANIED BY VANILLA ICE CREAM

NEW YORK CHEESECAKE  
TOPPED WITH YOUR CHOICE OF RASPBERRY, BLUEBERRY, CHOCOLATE, OR CARAMEL

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES  
PRICES EXCLUDE TAXES & GRATUITY



February 28 - March 23 2025