



With Wine Makers John and Virginia Weber  
Welcome

*2016 Moscato Frizzante*  
Amuse Bouche

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**Sir Pomme William and a “Play” on Vichyssoise**  
*Chilled Silky-Smooth Potato Leek Puree, Pickled Cucumber, Carrot with Charred Fennel and Corn  
Pomme William, Chipotle Essence, Buttermilk Yogurt, Chive and Chervil*  
**Wine: 2016 Blind Creek Chardonnay**

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**Local University Captivates Sturgeon Legacy**  
*V.I.U. Smoked Sturgeon Terrine, Spring Greenery, Yuzu Soy Pearls, Juniper Berry Paint  
Ver Jus, Raincoast Crisps*  
**Wine: 2016 Pinot Gris**

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**Chicks Dancing Over Goats Prancing as the Trumpets Play**  
*Low and Slow Oven Roasted Vine Ripened Tomato and Salt Spring Island Goat Cheese  
Tartelette, Cowichan Bay Chicken and Black Trumpet Mousse Ravioli  
Micro Greens, Jus Lie, Wine Reduction*  
**Wine: 2015 Red Bridge Red**

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**Black Licorice Shiraz Ice**  
**Made with 2016 Wild Ferment Syrah**

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**The Island Bison Roams on the Prairie Berry Tundra and “Sweet Sap”**  
*Black Creek Raised Slow Braised Short Rib, Quebec Maple Glazed Roasted Parsnip Puree, Turnip,  
Patty Pan, Pickled Baby Carrot, Vancouver Island Saskatoon Berry Jus, Red Wine Reduction*  
**Wine: 2014 Beleza**

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**The Vulcan Porky Pig**  
*Milk Chocolate Foie Gras Mousse Bomb, Crisp Caramel Bacon, Lava Rock Salted Chocolate  
Granache, Stilton Blue Cheese Chantilly, Burnt Raspberry Coulis*  
**Wine: Wine Makers Favorite Selection**

**\$159 per person plus applicable taxes**  
**price includes gratuities**  
**Menu Subject to Change**