

# Dine Around

JANUARY 18TH - FEBRUARY 9TH, 2023

3-Course Lunch - 35/person

## Start

*Choose one*

### **Roasted Heirloom Tomato & Red Pepper Bisque V, G+**

With housemade vegan sourdough

*or-*

### **Starter Artisan Greens Winter Salad G**

Artisan greens, kale, Brussels sprouts, shaved root vegetables, pickled mushrooms, dried cranberries, pumpkin seeds, goat cheese, white cranberry dressing

## Entrée

*Choose one*

### **Eldorado Lobster Mac and Cheese G+**

Maritimes lobster and macaroni in a creamy lobster bisque bechamel, Fraser Valley bacon, housemade sourdough

*or-*

### **Thai Coconut Curry V, G+**

Rich coconut curry with fingerling potatoes, beluga lentils, local farm picked vegetables

## Dessert

### **Eldorado Signature Crème Brulée NF, G+**

Citrus infused custard, candied orange, apple chips, dried fruit biscotti



G = Gluten-free   G+ = Gluten-free option   V = Vegan   NF = Nut-free

# Dine Around

JANUARY 18TH - FEBRUARY 9TH, 2023

3-Course Dinner - 65/person

3-Course Dinner with Wine Pairings - 105/person

## Start

*Choose one*

### Roasted Heirloom Tomato & Red Pepper Bisque V, G+

With housemade vegan sourdough

*or-*

### Escargot Burgundy G+

Baked in lemon butter, with fresh baguette, parsley, garlic

*Wine Pairing:* Phantom Creek Riesling (3oz)

## Entrée

*Choose one*

### West Coast Sablefish and Prawns G+

British Columbia sablefish, soba noodles, broccolini, asparagus, oyster mushrooms, local baby carrots, orange miso broth, parsley

*Wine Pairing:* Little Engine Sauvignon Blanc (3oz)

*or-*

### Slow Roasted Lamb Rack G

Half rack of lamb, potato mousseline, local farm picked vegetables, mint sour cream, red wine reduction

*Wine Pairing:* Mt. Boucherie Pinot Noir (3oz)

## Dessert

*Choose one*

### Eldorado Signature Crème Brulée NF, G+

Citrus infused custard, candied orange, apple chips, dried fruit biscotti

*or-*

### Caramel Macchiato Cheesecake NF, G+

Valrhona Caramélia whipped ganache, mocha crumble, mascarpone crémeux

*Wine Pairing:* Quails Gate Optima (2oz)

*or* Hester Creek Pinot Noir Brut (3oz)



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