

## Pairings

### Amuse-Bouche

Averill Creek, Joue White - Vancouver Island, BC

Albacore tuna tataki w/ citrus & pink peppercorn, sherry vinegar & toasted sesame (gf,df)  
Avocado bonbon on pinenut biscuit w/ pickled ginger & tomato 🍷

### Soup

Poderi Colla, Riesling - Langhe, Italy

Spice roasted local carrot soup  
w/ crispy chorizo, chorizo oil & carrot top chimichurri (gf,df)  
w/ puffed quinoa crusted pan seared chèvre & carrot top chimichurri (gf) 🍷

### Appetizer

Covert Farms, Sauvignon Blanc/Semillon - Oliver, BC

Housemade duck liver crèmeux on brioche toast points w/ fresh figs,  
blackberry gel & candied cashews  
Whipped ricotta & fresh fig salad w/ watercress, citrus, roasted hazelnuts,  
hazelnut oil & vincotto (gf) 🍷

**Accompaniment for Two** (Add \$28) Blue Mountain, Gold Label Brut - Okanagan Valley, BC (add \$10)

Poached west coast oysters on the half shell w/ beurre blanc, pickled shallot & caviar (gf)

### Granité

Chai spiced granité w/ pickled apple & coconut milk liqueur (gf,df)

### Main

D'Angelo Estates, Miscela Tempranillo - Naramata Bench, BC

Dry aged local beef striploin w/ butter roasted celeriac, glazed cipollini onions &  
shoestring potatoes, red wine demi glaze (gf)

### Main Pescatarian

Joseph Drouhin, Mâcon-Villages - Burgundy, France

PEI Lobster Newburg in Pique's organic puff pastry, blistered cherry tomatoes & arugula

### Main Vegetarian

La Montesa, Rioja - Rioja, Spain

Stuffed roasted heirloom squash w/ Persian spiced SK lentils & quinoa,  
dried carmine jewel sour cherries & green coriander oil (gf,df) 🍷

### Dessert

2oz Taylor Fladgate, 10 yr Tawny Port

Black forest torte, ruby chocolate

### OR

Fromages - Brillat-Savarin/toasted pecan & fresh pear; Louis d'Or/housemade SK grape jam;  
St. Agur/coffee marzipan

### Mignardises

Espresso, Capuccino or Tea

Choux à la crème

French lemon tart

*And when the scar upon her lip was glued to mine  
All of the stars in all the skies had to align  
And then we both just disappeared  
In every hope and every fear  
Of what it means to love another  
To love another  
Asaf Avidan*

## COCKTAILS

Kir Royale \$12  
house cassis, Veuve de Vernay

Sour Cherry Manhattan \$15  
bourbon, house made Carmincello, sweet vermouth, bitters

L'Olivette \$15  
gin, St. Germain, dry vermouth, olive

**Saturday, February 14th**

2 seatings: 5:00-5:45 pm and 7:30-8:15 pm

Regular & Pescatarian Menu \$98/guest

🍷 Vegetarian Menu \$88/guest

Wine Pairing \$55/guest (cocktails not included)

Taxes & Gratuity not included

Reservations are required

Reserve online: [www.caloriesrestaurant.ca](http://www.caloriesrestaurant.ca)