

BC Beef

Wednesday, October 29nd 2025 @ 6 pm

Inspired by produce from 63 Acres

AMUSE BOUCHE

Beef Floss, Tallow Fried Potato Rosti

1ST COURSE

Beef Tataki

coffee-crusted rare seared beef tenderloin, smoked chocolate
emulsion, cranberry seed crunch

Wine Pairing: Burrowing Owl Estate Winery 2018 Merlot

Library Pairing: Burrowing Owl Estate Winery 2007 Merlot

2ND COURSE

Beef Rib En Croute

puff pastry, parsnip, horseradish jus

Wine Pairing: Burrowing Owl Estate Winery 2018 Cabernet Franc

Library Pairing: Burrowing Owl Estate Winery 2011 Cabernet Franc

MAIN COURSE

“Steak Frites”

peppercorn-crusted striploin, potato, béarnaise

Wine Pairing: Burrowing Owl Estate Winery 2018 Athene

Library Pairing: Burrowing Owl Estate Winery 2009 Athene

DESSERT

Sweet Potato Cake

tallow caramel, caramelized chilli pears, orange gel, burnt
marshmallow

Wine Pairing: Wild Goose Winery 2021 Late Harvest Gewürztraminer

Library Pairing: Burrowing Owl Estate Winery 2012 Chardonnay

Dinner menu only: \$72 per person

Dinner menu with wine pairings: \$105 per person

Dinner menu with library wine pairings: \$128.00 per person

Applicable taxes, gratuity, cocktails, beverages,
tea and coffee are extra.

63 ACRES

PREMIUM BC BEEF