

## CHERRY POINT ESTATE WINES



### FRESH SHEET



\*Bread and dip: warm ciabatta, roasted cauliflower hummus, dukkha, oil and vinegar

Crème of potato and nettle. *Suggested pairing: Ortega*

Niçoise salad: smoked tuna tartar, olives, potatoes, French beans, tomato, quail egg, Glenora farm greens, tarragon dressing. *Suggested pairing: Spritzy Rosé*

Marinated beet and pork salad: beets, 10-hour braised pork shoulder, whipped feta, Glenora Farm greens, sherry vinaigrette. *Suggested pairing: Pinot Noir*

Cowichan oven roasted cauliflower “steak”, almond cream sauce, chimichurri, toasted seeds, and kale chips. *Suggested pairing: Siegerrebe*

Crispy sockeye salmon filet with grilled asparagus, new potatoes and Italian salsa verde  
*Suggested pairing: Pinot Gris*

10-hour local braised pork shoulder medallions, sautéed Glenora Farm spring vegetables., red wine jus, minted yoghurt sauce, pickled lemon. *Suggested pairing: Bête Noire*

Tonnarelli sepia nera pasta, Cowichan Bay spot prawns, Nantua sauce, asparagus and tomatoes. *Suggested pairing: Gewürtzraminer*

### Sides

\* German potato salad

\* Tossed Glenora Farm greens dressed with sherry vinaigrette

### Dessert

Chocolate espresso mousse

