

VISTA 18

DINE AROUND
3-Courses \$50

Thursday, January 20 - Sunday, February 6

FIRST

GERMAN TOMATO ONION SOUP

camembert crostini,
crème fraîche

QUAILS' GATE GEWURZTRAMINER
5oz - \$8 / 8oz - \$12 / Bottle - \$40

SMOKED SALMON DUO

cold smoked salmon spring roll with creamed
leeks, candied pepper salmon pot au crème,
bagel chips

HILLSIDE ROSE
5oz - \$10 / 8oz - \$15 / Bottle - \$45

WARMED SOUS VIDE STUFFED CHICKEN LEG

roasted vegetable and orzo stuffing,
citrus sesame basil dressing, micro greens

LAKE BREEZE SAUVIGNON BLANC
5oz - \$9 / 8oz - \$14 / Bottle - \$45

SECOND

MOLE SEARED LAMB SIRLOIN

crispy masa potato cake,
garlic braised greens

GOLDHILL SYRAH
5oz - \$11 / 8oz - \$17 / Bottle - \$55

LA CERVECERIA
Salted Lime Lager \$8

SEARED KING MUSHROOM MEDALLIONS

edamame and spinach puree,
red lentil risotto, pickled red cabbage

O'ROURKE'S PEAK CELLARS PINOT NOIR
5oz - \$12 / 8oz - \$18 / Bottle - \$60

HOYNE
Dark Matter \$8

GREEN TEA ENCRUSTED LOIS LAKE STEELHEAD

coconut sticky rice, sauteed broccolini,
miso vinaigrette

MISSION HILL CHARDONNAY
5oz - \$8 / 8oz - \$12 / Bottle - \$40

HOYNE
Down Easy Pale Ale \$8

THIRD

AVERILL CREEK SOMENOS SERIES TAWNY
2oz - \$13

STRAWBERRY CHEESECAKE

fresh whipped cream,
angel food crust

FIG + GINGER PUDDING CHÔMEUR

birch syrup caramel

APPLE PIE BEIGNET

clotted cream

Authentic · Local · Elevated