

The Restaurant at
UNSWORTH
VINEYARDS

EVENING GROUP MENU

SUGGESTED WINE PAIRINGS (5oz)

amuse bouche

first course

Grilled Romaine Hearts

anchovy emulsion, focaccia, crispy house bacon, grana padano,
cured yolk

SAUVIGNETTE ~ 13

or

Unsworth Chowder

local seafood

COWICHAN VALLEY PINOT GRIS ~ 12

second course

Honey Glazed Steelhead Mosaic

smoked celeriac pavé, apple & parsley salad,
buttered peas, honey gastrique

ROSÉ ~ 12

or

5oz Sterling Silver Beef Tenderloin

symphony jus, aji verde, crispy potato, roasted vegetables

SYMPHONY ~ 14

or

Harissa Roasted Cauliflower

butternut hummus, chimichurri, pepitas

PETIT MILO ~ 12

dessert

Dark Chocolate Pot de Crème

dry caramel, raspberry, shortbread

OVATION ~ 10

or

Pumpkin Beignets

spiced cream, apple

OVATION ~ 10

\$70 PER PERSON + TAX & 18% GRATUITY