

BISTRO 10 ACRES

\$40 SET MENU

DINE AROUND 2022

FIRST COURSE

10 ACRES PARSNIP SOUP

our farm parsnips, with sunchoke chips & chorizo

+ *Unsworth - Pinot Auxerrois* \$14

10 ACRES FARM CAULIFLOWER

herby coconut mousse, lime red onions, vadouvan brown butter, dates

+ *Kutatas - Ortega* \$13

HUMBOLDT SQUID+ \$4

cannellini beans, olives, romesco, orange, celery, & chorizo

+ *40 Knots - L'Orange* \$18

ASHMEAD FARM GLAZED LAMB CHOP + \$6.50

with sticky chili garlic sauce + spicy yoghurt

+ *Averill Creek - Joue* \$13

PASTA COURSE

SPAGHETTI + \$5

manila clams, with our house made cream brodo

+ *Rathjen Cellar - Pinot Gris* \$13

AGNOLOTTI + \$5

stuffed ricotta & lemon, with brown butter sage

+ *Rathjen Cellar - Pinot Gris* \$13

SECOND COURSE

SUPREME CHICKEN PICCATA

croquette, blistered green beans, & chicken jus

+ *Hoyne Pilsner - \$9*

DUCK CONFIT SALAD

farm roasted beets, arugula, walnut dukkah, farm chutney, smoked yogurt

+ *Averill Creek - Pinot Noir* \$15

BERRYMAN FARMS PORK SCHNITZEL

braised cabbage, mustard mushroom cream jus

+ *Driftwood Fat Tug - \$8*

GNOCCHI

yogurt brown butter, mix mushrooms, & our farm fresh sage

+ *Blue Grouse - Gamay* \$13

PAN SEARED SALMON + \$7

braised leeks, hazelnuts, mustard seeds, brown butter, lemon

+ *Rathjen Cellar - Pinot Noir* \$18

12 NY STEAK + \$18.50

roasted fingerling and shallots, arugula, blue cheese butter, jus

+ *Phillips Glitter Bomb - \$8*

THIRD COURSE

WINTER SQUASH CHEESECAKE

spiced & salted caramel sauce, chantilly cream

+ *Beaufort - Vermouth - \$9*

HOUSE MADE SORBET OR ICE CREAM

chocolate chip cookie

+ *Esquimalt - Kina Rouge Vermouth - \$9*

BELGIUM BLACK FOREST CAKE

white chocolate flakes, chocolate sauce, tuile

+ *Unsworth - Port Soleira Style* \$11

CRÈME BRÛLÉE

with lemon curd

+ *Unsworth - Port Soleira Style* \$11

pairings not included in set menu price