

RUDI



DINE AROUND VICTORIA 2026

\$75 per person / \$45 wine pairing

** THIS IS A SAMPLE MENU AND SUBJECT TO CHANGE **

COURSE 1 - FOR THE TABLE:

Duck Rillettes, Bacon Dates, Warm Olives

Varas, Cava Brut Nature, NV, Catalonia, Spain

Suggested Beer: 33 Acres Nirvana IPA

8/12oz 11/20oz

COURSE 2 - FOR THE TABLE:

Halloumi

bell pepper, courgette, olive

Butter Lettuce

Goat Cheese, pumpkin seeds

Averill Creek, Pinot Gris, 2023, Cowichan Valley, BC

COURSE 3 - CHOICE OF:

Pork Belly

spaetzle, cabbage, mustard

Benotti, Dolcetto, 2023, Piedmont, Italy

OR

Albacore Tuna

potato, olive, ratatouille

Le Vieux Pin, 'Ava', 2024, Okanagan Valley, BC

Dessert

Chef selection

Taylor Fladgate, 20 yr old Tawny Port, Douro, Portugal

NOT ALL INGREDIENTS LISTED, PLEASE INFORM US OF ANY ALLERGIES