

DINE ABOUT NANAIMO 2026
JAN 21 - FEB 8
\$65/PER PERSON

1 COURSE

Braised Pork Belly Bao Bun
With pickle vegetable, fresh cilantro; and toasted peanut
(CONTAINS NUTS)

Or

Plancha Grilled Octopus
Crispy pomme chips, micro green; romesco sauce

2 COURSE

Lemon & Adobo Steelhead Trout
Pan-seared steelhead trout, barley pilaf, sautéed Kalette;
with a tangy-rich adobo sauce

Or

Crispy Confit Duck Leg & Duck Sausage
Mouth-watering tender confit duck leg with grilled duck sausage,
polenta fries; and harissa glaze

3 COURSE

German Chocolate Layer Cake
With sweet coconut & pecans,
Served with raspberry curd
(CONTAINS NUTS)

WINE PAIRINGS ARE AVAILABLE

HAPPY HOUR DO NOT APPLY