

**Dine Around 2007**  
**Nautical Nellies**  
**1001 Wharf Street 250-380-2260**  
**\$25.00 Menu**

**Appetizer**

Your choice of one of the following:

**Golden Beet Carpaccio**

crisp arugula, cranberry vinaigrette, crumbled goat cheese

*Suggested VQA Wine Pairing: Mission Hill Reserve Sauvignon Blanc*

1

**Roasted Celery Root and Fennel Velouté**

pear ginger chutney

*Suggested VQA Wine Pairing: Gray Monk Riesling*

1

**Tuna Con Fusion**

crisp risotto cake, wasabi aioli, smoked albacore, cilantro, soy reduction

*Suggested VQA Wine Pairing: Sumac Ridge Gewürztraminer*

**Entrée**

Your choice of one of the following:

**Blackened Sirloin**

char-grilled baby bok choy, sweet potato hash, roasted shallots, port reduction

*Suggested VQA Wine Pairing: Inniskillin "Black Horse Vineyards" Cabernet Sauvignon*

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**Black Tiger Prawns**

orange chipotle cream, mushrooms, scallions, crisp papadum, steamed jasmine rice

*Suggested VQA Wine Pairing: Hester Creek Pinot Blanc*

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**Vegetarian Risotto**

crisp asparagus, tomato compote, smoked Applewood cheddar, toasted cashews

*Suggested VQA Wine Pairing: Mission Hill Reserve Chardonnay*

**Dessert**

Your choice of one of the following:

**Chocolate Volcano**

triple chocolate chunk brownie, banana, crisp phyllo, caramel and berry coulis

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**Warm Gingerbread**

apple compote, caramel drizzle and vanilla ice cream

Taxes & Gratuities not included