

**Dine Around 2007**  
**Blue Crab Bar & Grill**  
**146 Kingston Street 250-480-1999**  
**\$35.00 Menu**

**Appetizer**

Your choice of one of the following:

**Lobster Bisque**  
crème fraîche

1

**Signature Crab Cakes**  
butter leaf salad, mustard aioli and pickled red onion

1

**Baby Frisée Salad**  
caramelized pecans, goat cheese crumble and Dijonaise vinaigrette

***Suggested VQA Wine Pairing:***

***Mission Hill Reserve Chardonnay***

Glass \$9.00                      Half Litre \$28.00                      Bottle \$45.00

**Entrée**

Your choice of one of the following:

**Scallops and Tiger Prawn Sauté**  
tossed in a lime and chili butter, grilled risotto cake

1

**6oz Beef Tenderloin**  
caramelized shallot demi-glace, buttermilk whipped potatoes

1

**Pan Seared Alaskan Sablefish**  
beetroot angel hair pasta, cranberry salsa, cilantro oil

***Suggested VQA Wine Pairing:***

***Fork In The Road White***

Glass \$10.00                      Half Litre \$30.00                      Bottle \$50.00

**Dessert**

Your choice of one of the following:

**White Chocolate Croissant Pudding**  
*New Orleans Style* – smothered in bourbon caramel sauce and vanilla bean ice cream

1

**Classic Crème Caramel**

***Suggested VQA Wine Pairing:***

***Mission Hill Select Lot Collection Ice Wine***

1oz Glass \$12.00                      2oz Glass \$20.00

Taxes & Gratuities not included