

# COMMONS 10 ACRES

\$40 SET MENU

DINE AROUND 2022

## FIRST COURSE

### 10 ACRES FARM ROASTED BEET SALAD

with smoked yogurt, & walnut dukkah

+ *40 Knots – L'Orange* \$18

### SUSHI ROLL

choice of tempura prawn roll or vegetable roll

+ *Unsworth – Pinot Auxerrois* \$14

### COBBLE HILL LAMB KABOB + \$4

ponzu, green onions

+ *Averill Creek – Joue* \$13

### 10 ACRES STICKY SINGLE BONE RIBS

sweet chili sauce, sesame seeds, & green onions

+ *Driftwood Fat Tug* \$8

### SMOKED TUNA CAKE +\$4

mint chutney, cilantro, pickled red onion

+ *Unsworth – Rose* \$12

## SECOND COURSE

### SMASH BURGER

American orange cheese, house sauce, red onion, lettuce, bacon & fries

+ *Hoyne Pilsner* - \$9

### SUSHI PLATTER

prawn tempura roll, spicy albacore tuna roll & tuna tataki

+ *Kutatas – Ortega* \$13

### 1/4 ROTISSERIE CHICKEN

our popular house rotisserie chicken with potato wedges, coleslaw, gravy

+ *Rathjen Cellar – Pinot Noir* \$18

### 1/2 RACK BABY BACK RIBS

smoked in house & served with potato salad, coleslaw, & bbq sauce

+ *Phillips Blue Buck* \$8

### VEGETARIAN CANNELLONI

10 Acres Farm asparagus, leeks, ricotta, spinach, peas, tomato sauce, garlic bread

+ *Blue Grouse – Gamay* \$13

### 12 NY STEAK + \$15

beef tallow gratin fries, jus, arugula, blue cheese butter

+ *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\**