

PIER 10 ACRES

\$40 SET MENU

DINE AROUND 2022

FIRST COURSE

10 ACRES PARSNIP SOUP

with balsamic & crispy lonza

+ *Phillips 10 Acres Lager* \$8

10 ACRES ROASTED BEETS

brown butter sage, yogurt, walnut, winter spices, arugula

+ *40 Knots - L'Orange* \$18

CRAB CAKE + \$5.95

salsa brava, tomatillo avocado puree

+ *Unsworth - Rose* \$12

SQUID & PORK BELLY +\$5.75

hoisin chili glaze, daikon, cucumber, carrots, sesame seeds, mint cilantro

+ *Kutatas - Ortega* \$13

PASTA COURSE

GNOCHHI + \$5

mix mushrooms, 10 Acres Farm leeks, winter squash puree, crème fraîche

+ *40 Knots - Pinot Noir* \$14

AGNOLOTTI + \$5

stuffed ricotta & lemon, butter sauce, braised shallots, spinach

+ *Unsworth - Pinot Auxerrois* \$14

SECOND COURSE

SUPREME CHICKEN PICCATA

polenta, caponata, kale, & chicken jus

+ *Hoyne Pilsner* \$9

7 " HOUSE MADE PIZZA

choose a pizza from our regular menu

+ *Averill Creek - Joue* \$13

BERRYMAN FARMS PORK CHOP

brown butter, 10 Acres Farm vegetables, roasted squash puree gratin & jus

+ *Driftwoof Fat Tug* \$8

PAN SEARED SALMON + \$7

mix mushrooms, 10 Acres farm sage & winter squash puree, fingerling potatoes

+ *Rathjen Cellar - Pinot Noir* \$13

DUCK CONFIT SALAD

dukkah walnut, blue cheese, greens, apple sherry chutney, our 10 Acres Farm apples

+ *40 Knots - Pinot Noir* \$14

12 NY STEAK + \$18.50

fingerling potatoes, shallots, arugula, blue cheese butter, & jus

+ *Phillips Glitter Bomb* \$8

THIRD COURSE

WINTER SQUASH CHEESECAKE

spiced & salted caramel sauce, chantilly cream

+ *Beaufort - Vermouth* - \$9

BELGIUM BLACK FOREST CAKE

white chocolate flakes, chocolate sauce, tuile

+ *Unsworth - Port Soleira Style* \$11

HOUSE MADE SORBET OR ICE CREAM

chocolate chip cookie

+ *Esquimalt - Kina Rouge Vermouth* - \$9

CRÈME BRÛLÉE

with lemon curd

+ *Unsworth - Port Soleira Style* \$11

pairings not included in set menu price