

Three Course Menu

\$30 PLUS APPLICABLE TAXES

LOT 1

PASTA BAR

To start:

LOT 1 BREADSTICKS

Irene's Bakery, rosemary, parmesan, olive oil, salt, pepper, sundried tomato dip

First Course Choice of

ROASTED BEETS vegan available

Roasted beets, goat cheese, toasted pecans, balsamic reduction

CRISPY PROSCIUTTO SALAD

Artisan greens, arugula, sherry Dijon vinaigrette, crispy prosciutto, shaved parmesan, cherry tomatoes, shaved onion

POLENTA FRIES

Crispy fried polenta, parmesan, spicy tomato sauce

Second Course Choice of

BUTTERNUT SQUASH CAMPANELLE

Campanelle, roasted squash, tomato sauce, ricotta, sage brown butter

BOLOGNESE

Radiatori, 63 Acres beef & pork bolognese, fresh basil, parmesan

MOROCCAN CHICKEN RIGATONI vegan available

Rigatoni, Moroccan spiced free run chicken, red pepper, onions, cashews, coconut milk, cilantro

BRAISED LAMB SHANK

Rosemary & red wine braised lamb shank, grainy dijon smashed potatoes, roasted baby carrots & beets

LOT 1 PIZZA

House made, thin crust, fresh ingredients

Third Course

CHEF'S TRUFFLES

Toasted coconut, cocoa, crushed almond

BC Drink Pairings:

Beer Electric Unicorn White IPA – Phillips Brewery - 6.25
Wine Stemwinder Chardonnay, Viognier, Marsanne – Road 13
- 5oz - 8.5 | 8oz - 13.5 | btl - 37

Beer Shortwave Pale Ale – Phillips Brewery - 6.25
Wine Stemwinder Chardonnay, Viognier, Marsanne – Road 13
- 5oz - 8.5 | 8oz - 13.5 | btl - 37

Beer Dinosaur Blackberry Sour – Phillips Brewery - 6.25
Wine Hush Rose – Dirty Laundry Vineyard - 5oz - 8.5 | 8oz - 13 | btl 37

Beer Pilsner – Hoyne Brewery - 6.25
Wine Gamay Noir – Rust Wine Co - 5oz - 9.5 | 8oz - 14.5 | btl - 40

Beer Dark Matter – Hoyne Brewery - 6.25
Wine Merlot – Mt. Boucherie - 5oz - 8.5 | 8oz - 13.5 | btl - 37

Beer Short Wave Pale Ale - Phillips Brewery - 6.25
Wine Gamay Noir – Rust Wine Co - 5oz - 9.5 | 8oz - 14.5 | btl - 40

Beer Pilsner – Hoyne Brewery - 6.25
Wine Stemwinder Chardonnay, Viognier, Marsanne – Road 13
- 5oz - 8.5 | 8oz - 13.5 | btl - 37

Beer Darkmatter – Hoyne Brewery - 6.25
Wine Merlot – Mt. Boucherie - 5oz - 8.5 | 8oz - 13.5 | btl - 37

Beer Fat Tug IPA - Driftwood Brewery - 6.5
Wine Gamay Noir – Rust Wine Co - 5oz - 9.5 | 8oz - 14.5 | btl - 40

Beer Dark Matter - Hoyne Brewery - 6.25
Wine Hush Rose – Dirty Laundry Vineyard - 5oz - 8.5 | 8oz - 13 | btl 37