



CULINAIRE

Victoria's Premier Food Tasting Experience

MENU

10 Acres Bistro - 10 Acres Farm Berkshire pork, 10 Acres Farm melrose & Mutsu apples

chutney

10 Acres Kitchen - Tortellini stuffed with local oxtail, mushroom & oxtail consome

10 Acres Commons - House-smoked Fanny Bay oyster, gribiche sauce

Agrius - Farm + Field beef tartare, fermented turnip, shallot, mustard, Fol Epi baguette

AURA Restaurant - Savoury Eclair: bbq pork bulgogi, wasabi cole slaw

Bard & Banker Pub - Fried ravioli, red wine & herb duck confit

Blue Crab - Dungeness crab roll, english cucumber, Ampersand gin, jicama, mango, mint, shishito

Blue Grouse Winery - 2014 Quill Red; 2015 Quill White; 2016 Quill Rose; 2016 Quill Pinot Gris; 2015 Quill Pinot Noir

Bona Vini Wine Co - Faustino Estate Cider: Apple Quince, Apple Pear; Howling Estate Winery: Sauvignon Blanc, Semillon Rose; Moraine Estate Winery: Meritage, Cliffhanger White; Volcanic Hills Estate Winery: Pinot Gris, Magma Red; Tighrope Estate Winery: Pinot Noir, Rose, Sauvignon Blanc-Semillon

Cafe Mexico - Corn tortilla, braised porkbelly, Mexican pea puree, tamarind mushrooms. Drink: Agua Fresca de la Casa - Hornitos Plata, jicama, lime & ginger syrup, fresh lime, topped with T

Caledonia Brewery & Distillery - Mistress of my Soul Saison; Drouthy Neibor IPA; Keekin

Pilsner; Prince Dougal's Dram Scotch; Among the Heather Scotch

Castro Boateng's Fine Catering - Duck, fruit & spices

Category 12 Brewing - Wild IPA; Transmutation Belgian Specialty Ale; Simplicity Blond

Chateau Victoria Hotel - Chili confit pork shoulder, doughnut peach gastrique, sweet corn panna cotta, charred grape tomato salad

de Vine Vineyards - De Vine Intervention (Genever, Moderna bittersweet vermouth); Honey Shine Punch

Dirty Laundry Vineyard - Sauvignon Blanc; Woo Woo Gewurztraminer; Hush Rose; Cabernet-Merlot; Kay-Syrah

Driftwood Brewery - Naughty Hildegard ESB; Farmhand Saison; Blackstone Porter

Fiamo - Top soil arugula salad, prosecco poached pear, gorgonzola cheese, toasted walnuts, balsamic & olive oil

Fire And Water Restaurant - Bison and pork meatloaf, salted cod cake, white truffle aioli

Fireside Grill - Sesame crusted rice cake, hoisin pulled pork belly, wadi sauce, quick pickled carrots

Food For Thought Catering - Korean bbq pork belly, house made kimchi, cilantro kombucha shots

Gray Monk & Osoyoos Larose - Gray Monk: 2015 Pinot Gris; 2015 Gewurztraminer; 2015 Riesling, Osoyoos Larose: 2013 Petales D'Osoyoos; 2013 Le Grand Vin

Hotel Grand Pacific - Shredded beef neck birria, pickled tomatillos, poblanos, radishes, cilantro & lime aioli, french baguette

Hoyne Brewing Co. - Hoyne Pilsner; Dark Matter; Appleton ESB; Helios Golden Lager

In Cahoots Catering - Cracker spoons, beer mustard, pimento cheese. Crispy cracker spoons, house made beer mustard, spicy pimento cheese

Irish Times Public House - Colcannon mac & cheese

Lighthouse Brewing Company - Nightwatch Coffee Lager, Top Secret Beer #1 & #2

Little Jumbo - Smoked & grilled octopus, shickenspeck, hummus puree, chorizo oil, potato crisps. Cocktail: McClellands Islay whiskey, Alvera medium dry sherry, orange marmalade, maple syrup, lemon juice

Lot 1 Pasta Bar - Dungeness crab ravioli, squid ink pasta, white wine cream sauce, fried beet spirals, Irene's bread stick

LURE Restaurant - Dark chocolate pots de creme, dry caramel, raspberry

Merridale Cider - Redheaded Step-Child Cider; Merri Berri Cider; Cowichan Gin - Cowichan G&T; Cowichan Copper Gin - Coppered Apple; Cowichan Vodka - Lavenade

Nautical Nellies Steak & Seafood House - Hawaiian Roll: diced mango, coconut tempura prawns, cucumber, crab & scallop chili mayo, tobiko, green onion, torched. Atlantic style mini Lobster & Shrimp Roll: lobster, shrimp, fresh basil mayonnaise, toasted buttered roll

North 48 - House made bologna, house made cheese whiz, sweet pickles, pretzel bun

Not Cheese - Beer nuts. Phillips Beer. Cashew cheese, gourmet house made crackers

Origin Bakery - Gougeres stuffed chicken liver mousse. Gougeres stuffed cheese herb mousse

Oughtred Coffee - Rooibos Chai Latte: steamed milk, chamomile & herbal rooibis, nature's honey, ginger, cinnamon, turmeric. Espresso Bar

Peacock & Martin - Noble Ridge: 2012/13 Reserve Chardonnay; 2014 Mingle; 2013 Reserve Pinot Noir; 2013 Reserve Meritage. Hester Creek: 2015 Trebbiano; 2016 Pinot Gris; 2013 Reserve Cabernet Franc; 2013 The Judge. Gold Hill Vineyards: 2013 Chardonnay; 2014 Charisma White; 2013 Cabernet Merlot; 2012 Family Reserve Meritage

Penny Farthing - Confit pork belly, anise gastrique, spiced apple compote, crackling

Phillips Brewing Co. - Blue Buck; Pilsner; Citricity Grapefruit Zest IPA; Scarface Orange Cranberry Wit

Quench! Wines - Fairview Cellars; CC Jentsch Winery; Terravista Vineyards

Saltspring Island Brewery - Heather Ale; Earl Grey IPA; Spring Fever Gruit

Sea Cider Farm & Ciderhouse - Wild English; Bittersweet; Bramble Bubbly; Wolf In The Woods

Sheringham Distillery - Seaside Gin, Vodka & Akvavit; Gin Cocktail

Shiki Sushi - Goma-Ae: spinach, sesame sauce. Poke Tuna: marinated tuna salad. Shrimp Swirl Pop

Six Mile Pub - Yarrow meadows corned duck, pink sauerkraut, red fife sourdough crisp, greed apple matcha pearls. Lemon curd campfire side marshmallow tulip

Stanley Park Brewing - Pilsner; Windstorm West Coast Pale Ale; Jumpin' Juniper Rye Ale

Swans Hotel - Scotch egg, roast garlic mayo, soft boiled egg wrapped in sausage, fried

Swans Brewpub - Belgian Blond; Vienna Lager

Table 21 - Zinfandel braised short rib, aged white cheddar grits, crispy leeks

The Butchart Gardens - House cured beef brisket, cumin seed flat bread, pickled mustard seeds, compressed cabbage & apple slaw

The Fairmont Empress - Q Lounge - Great bear scallops, whole beast chorizo, black pudding

The Guild - Duck confit, blackberry port reduction, roasted celeriac, rosemary waffle cone

The Local - Sweet and spicy chicken lettuce wraps

The Ruby on Johnson - The Ruby fried chicken & waffles, house chicken gravy

The Village - Mini Reuben Sandwich: montreal smoked meat, house made grainy mustard, white wine sauerkraut, swiss cheese, European rye loaf

The Whole Beast - Organic beef tonque & cheek terrine

Tidepool Libations - Bonamici Cellars: Pinot Grigio; Chardonnay; Cabernet Franc/Merlot. Silverside Farm & Winery: Tayberry Table Wine

Toque Catering - Humpback prawn & chanterelle mushroom agnolotti, sweet pea puree, parmesan foam, fresh truffles

Vancouver Island Brewery - 19 IPA; Juan De Fuca Cerveza; Sombrio Citrus Session Ale

Varsha Indian Kitchen - Butter Chicken Bites: house made cracker, cheese, kachumber salsa

Veneto Tapa Lounge - Indian butter chicken, panko crusted fried mac & cheese, cucumber mint raita. Cocktail: The Golden Ratio

Vics Steakhouse - Glazed pork button bones, sticky rice

Villa Eyrie - Cornetto, duck liver, honey, pistachio, blood orange peel

Vis a Vis - Bouchon Bar: oxtail rillette, heritage squash, sunflower cheese, red cabbage jam, pickled mustard seeds

Way West Wine & Spirit Sales - Summerhill: Cipes Brut; Ehrenfelser. Monte Creek Ranch: Hands Up Red; Hands Up White. Intersection Milepost Red. Tantalus: Riesling; Juveniles Pinot Noir

Yalla - House made hummus, toasted hazelnuts, lamb shawarma, pita, julienne pickles, olive oil

Yonni's Doughnuts & Discovery Coffee - Root beer doughnuts. Nitro roor beer ice cream floats

Zambri's - Italian British Columbian Clam Chowder: baccalla mantecato, crisp leeks, bacon dust, potatoes