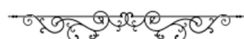


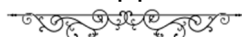
Dine Around January 19 – February 4, 2018

Tasting Menu



Amuse

Celeriac, Apple & Sage

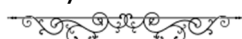


Caramelized cauliflower salad, winter squash, castelvetro olive-burnt bay laurel vinaigrette pearl barley, celery

2016 Poplar Grove Chardonnay

Or

Hoyne Pilsner

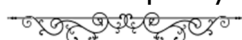


Smoked sockeye, semolina croutons, warm frisée salad, citrus, white anchovy, parsley & brown butter emulsion

2016 Joie Farm Plein de Vie Sparkling Rose

Or

MUW Tranquility IPA

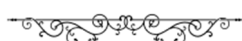


Braised beef & dumplings, mushroom ragout, red wine, pearl onion, parsnip puree, sour cream, beet chips

2013 The Hatch 'Hatchchild' Cabernet Sauvignon

Or

Driftwood Blackstone Porter



Mignardises

Dark chocolate torte, apple-almond butter tart

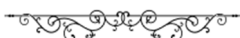
\$40 per person

BC Craft Beer Pairings/\$13

BC VQA Wine Pairings/\$15



Food



Foie Gras & Chicken Liver Mousse dry vermouth, thyme, grilled baguette house mustard, viognier gelée	15
Truffle Frites grana padano, fresh herbs, sea salt, aioli	7
Warm Marinated Olives cinnamon, cumin, confit garlic oil citrus, cracked chili	7
Roasted Sweet and Spicy Nuts demerara & chocolate bitters glaze	8
Braised Greens & Pickled Red Beets maple yam purée, manchego, puffed wild rice	13
Fried Brussel's Sprouts lemon juice, chèvre mousse, candied bacon carrot-truffle purée, potato chips	16
Roasted Bone Marrow grilled baguette, cured egg yolk, parsley celery & sherry vinaigrette	15
Fresh Shucked PNW Oysters caesar mignonette, fresh grated horseradish, lemon	3ea/35doz
	
Little Jumbo Burger double smoked bacon & onion jam aged farmhouse cheddar, tomato purée, greens brioche bun, truffle frites, aioli	19
Braised Lamb Shank potato-carrot pavé, mustard braised cabbage roasted carrots, lamb jus	28
Grilled Lingcod wild rice, apples, miso roasted cauliflower cauliflower-apple purée, miso powder	26
Sage Roasted Chicken Breast winter squash purée & hash, crispy sage nutmeg-ricotta gnudi, hazelnut, sea cider gastrique	28
12oz Charred Grass Fed Ribeye rosemary roasted potatoes, carrot-truffle purée mushrooms and onions, peppercorn sauce	47
Moroccan Spiced Lentil Bowl quinoa, mint yogurt, charred broccolini braised greens, cilantro	24





Desserts

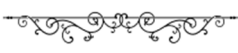
Lemon Pudding meringue, pistachio, shortbread cookies	12
Apple Strudel laphroaig butterscotch, thyme-oat crumble vanilla bean gelato	13
Dark Chocolate Truffles hand rolled, maldon salt, syrah syrup	3 for 10

Dessert Cocktails

Spanish Coffee torres 5-year brandy, kahlua, discovery coffee toasted cinnamon, cream	13
Irish Coffee jameson, demerara syrup, discovery coffee, cream	12
Little Jumbo Shaft (3oz) finlandia vodka, kahlua, bailey's shaken with discovery coffee espresso	15

Port / Sherry

Fonseca Terra Prima	9
Taylor Fladgate 20yr	18
Alvear Pedro Ximenez Solera 1927	14
Lustau East India Solera	9



Little Jumbo takes great pride in building relationships with, and in supporting, our local purveyors from land and sea. We are lucky to live in such a diverse climate, conducive to an excellent growing season, which gives us beautiful products to highlight.

With respect and gratitude to our friends at:

Two Rivers Specialty Meats, Finest at Sea, Saanich Organics, Silver Rill Farm, Guite's Farm, Oldfield Orchards, Sunwing Greenhouse, Gobind Farms, Wildfresh Specialty Foods, Outlandish Shellfish, and Lance the Forager.

