

*The*  
DINE AROUND  
MENU

*FIRST COURSE*

LOBSTER CHOWDER

poached lobster chunks, apple, celery, confit of young potato + cashew-  
parmesan tuile

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*SECOND COURSE*

SEARED BLACK COD 45

salt spring island mussels, olive oil poached fingerling potatoes, oyster  
mushrooms, pickled fennel + "billi bi"

*OR*

PAN ROASTED STRIPLOIN 55

potato-cheese fondue, braised apple & cabbage + truffle scented natural jus

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*THIRD COURSE*

PINA COLADA

coconut pineapple tart, whipped pineapple ginger-rum, coconut hibiscus  
macaron + salted coconut chips

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**ROMEO'S**

KITCHEN + SPIRITS

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