

# *The* DINE AROUND MENU

## *FIRST COURSE*

### LOBSTER CHOWDER

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

### WINE PAIRING (3oz)

privato chardonnay 7

## *SECOND COURSE*

### SEARED BLACK COD 45

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

### WINE PAIRING (3oz)

privato noble graft 5

## *OR*

### PAN ROASTED STRIPLOIN 55

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

### WINE PAIRING (3oz)

privato pinot noir 8

## *THIRD COURSE*

### PINA COLADA

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

### WINE PAIRING (3oz)

privato bella rosa

# ROMEO'S

KITCHEN + SPIRITS