



# JBI Tonight's Fare

## \$20.00 Three Course Menu

November 30 – December 13, 2018

### Appetizer 1

#### Seafood Chowder

Creamy chowder filled with halibut, salmon, clams, baby scallops, baby shrimp and potatoes.

### Appetizer 2

#### Lamb Meatballs

Savoury meatballs served with grilled pita bread and our house-made tzatziki.

### Appetizer 3

#### Shrimp skewers

Seared white shrimp served with a roasted squash risotto and lemon. (GF)

### Entree 1

#### Roasted Chicken with Bacon Jam

Oven-roasted chicken breast topped with a rich bacon jam. Served with mashed potatoes and root vegetables. (GF)

**Suggested (2016) BC VQA Wine Pairing: Peller Family Series Merlot**

### Entree 2

#### Curry Mango Halibut

5oz halibut, pan-seared and topped with a mango red Thai curry coconut sauce. Served with jasmine rice and julienne vegetables. (GF)

**Suggested (2017) BC VQA Wine Pairing: Peller Family Series Chardonnay**

### Entree 3

#### Apple BBQ Ribs

Juicy, slow-roasted ½ rack of pork ribs topped with a smoky apple BBQ sauce. Served with mashed potatoes and root vegetables. (GF)

**Suggested (2016) BC VQA Wine Pairing: Red Rooster Cabernet Merlot**

### Dessert 1

#### Butterscotch Pudding

Fresh milk and caramelized brown sugar combine in this house-made pudding. Served chilled with whipped cream.

### Dessert 2

#### Triple Berry Pie

House-made field berry filling topped with golden puff pastry, served warm with vanilla ice cream.

### Dessert 3

#### Chocolate Lava Cake

Decadent chocolate cake with a hot fudge sauce center. Served with vanilla ice cream.

**\$20.00 Per Person Plus Tax**

(menu changes every two weeks)