



**BOFFINS**  
PUBLIC HOUSE

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### **ANNA DE CODORNÍU BRUT ROSÉ**

Spanish tapas platter

- Escalivada and chorizo (smoky grilled vegetables with Spanish sausage)
- Sweet oven dried tomatoes, extra virgin olive oil, fresh basil and sea salt
- Esqueixada (cod, tomatoes, onions, black olives, red peppers, anchovies)

### **BABICH MARLBOROUGH SAUVIGNON BLANC**

Raw oysters, gooseberry mignonette, kiwi and herb salad with milk foam dressing

### **BABICH MARLBOROUGH PINOT NOIR**

Cherry marinated lamb empanada, smoked eggplant purée, roasted mushrooms and strawberry-pepper drizzle

### **ANGUS THE BULL CABERNET SAUVIGNON**

Roasted bone-in prime rib, potatoes fondant and sauce foyot

### **MARQUÉS DE CÁCERES EXCELLENS CUVÉE ESPECIAL**

Cranberry, currant and chocolate tarte Tatin with sponge toffee ice cream

IN VINO

*veritas*

**FIVE COURSES OF DELICIOUS WINE AND FOOD PAIRINGS**  
**THURSDAY, MARCH 15 | \$60 PER PERSON**