

# Miradoro

AT TINHORN CREEK

## Fall 2022 Tuesday Night Short Table Dinners

- October 18<sup>th</sup>**                      **Apprentice Dinner** - Our three talented apprentices will team up to write and execute a beautiful menu in the style of Miradoro.
- October 25<sup>th</sup>**                      **Harvest Celebration** - A dinner highlighting the best of the season from our local farms.
- November 1<sup>st</sup>**                      **The Process** - Good food takes time. This menu explores how we get to the final product of the dishes we serve in the restaurant.
- November 8<sup>th</sup>**                      **Wild Mushrooms** - We love mushrooms! We love foraging them, we love cooking them and we love eating them. We will create a menu using these exquisite forest funghi!
- November 15<sup>th</sup>**                      **Fire, Smoke and Ash** - The most primal of cooking methods, refined.
- November 22<sup>nd</sup>**                      **Sustainable Seafood** - We are blessed to live and cook so close to the bountiful pacific coast of BC. We have a responsibility to help sustain these fisheries. We choose to support fishermen who use ethical practices for harvesting fish. This menu highlights some of them.
- November 29<sup>th</sup>**                      **Cuisine of Piemonte** - The food of Piemonte is very special to Chef Jeff as he spent some time cooking there. Join Chef for a menu of Piemontese classics.
- December 6<sup>th</sup>**                      **Food of Chile with Junior Sous Chef German Barahona Acuña** - Chef German brings a taste of his homeland to the table for this delicious dinner.
- December 13<sup>th</sup>**                      **Manny Cooks Portuguese** - Delicious Portuguese fare by the Maestro.
- December 20<sup>th</sup>**                      **Feliz Navidad!** - Traditional Spanish Christmas dinner.
- December 27<sup>th</sup>**                      **End of Season Feast!** - Closing for the season, so we need help emptying the fridges!

**6.30pm start, please allow us time to seat you.**

**Menu \$47+tax / Wine pairings available**

**Reservations required - 250 498 3742 / [info@miradoro.ca](mailto:info@miradoro.ca)**