



## FALL & WINTER AT GENOA BAY



With the holidays approaching and the cold weather setting in, we are serving up cold weather classics along with our new menu. Your favourite weekly specials are back for your pleasure. It is also that time again for us to settle into our winter hours at the cafe.

## NEW WINTER MENU



As the leaves are falling and the air is getting crisp, we have transitioned into our Winter season at Genoa Bay Cafe. With a fresh collection of cold weather dishes we are so excited to present our new Winter Menu. With fresh and seasonal ingredients inspired by the fall harvest, you sure to find something exciting to savour on our new decadent menu.

### SAMPLES FROM OUR WINTER MENU

#### HOUSE MADE CHARCUTERIE

Enjoy a spread of local and luxurious fare including house made bacon jam, sliced cured sausage, house smoked duck breast, English Stilton, smoked cheddar, double cream brie, grilled pear, house made hummus, and assorted crackers.

#### WHISKEY WALNUT APRICOT STUFFED PORK LOIN

Indulge with this dish served with garlic mashed potatoes, seasonal vegetables, whiskey maple cream.

#### RED WINE BRAISED BEEF SHORT RIB

Enjoy this expertly crafted dish served with garlic roasted yukon potato stack, seasonal vegetables, red wine braisage.

[Click here to see the full Winter Menu](#)

# WINTER HOURS



**WE ARE NOW OBSERVING WINTER HOURS AT GENOA BAY CAFE**

**Monday - Tuesday \* Closed**

**Wednesday - Friday \* Open from 5pm for dinner**

**Saturday & Sunday \* Open from 11:30am for lunch & dinner**

# WINTER MENU FEATURES



***2 CAN DINE FOR \$59***

*Every Wednesday & Thursday*

Our ever popular 2 Can Dine for \$59 special is back at Genoa Bay Cafe for the season. This special made for two provides a shared appetizer, two entrees off our delicious menu and is finished off with a shared dessert. It's the perfect way to breathe a little life into a chilly winter evening.

## ***Prime Rib Dinner Feature*** ***Every Friday, Saturday & Sunday***

This hearty dish will warm you to the core. Our certified Angus prime rib is served with the traditional fare which includes Yorkshire pudding, mashed potatoes, seasonal vegetables and Demi glaze. Served with horseradish.

8oz - \$30    12oz - \$36

### **Recommended Wine Pairing: Cabernet Foch - Emandare**

The inky color of this wine, seamlessly matches its bold flavor profile. A terroir driven wine with maturity beyond its years. Ripe black cherries, dried plums and wild black currents.

Along with these fruit characteristics you will be pleasantly pleased with its earthy undertones of spiced herbs and cocoa flair.

**We proudly serve local products from the Portofino Bakery, Hi-Point Farm, Notta Farms and Canterbury Coffee.**

**Genoa Bay Cafe | 5000 Genoa Bay Rd, Duncan BC | 250.746.7621 | [www.GenoaBayCafe.com](http://www.GenoaBayCafe.com)**

