

Scholar's Dining Room Tapas and Pintxos Inspired

\$55 + tax

Patatas Bravas

*Fried Potatoes, Sweet and Smoked Spanish
Paprika, Fennel Pollen*

Panisse

Chickpea Fries, Smoked Sea Salt

Seafood Escabeche

*Poached Seafood Marinated with Vinegar, Bay
Leaves and Onions*

Housemade Crestview Lamb Chorizo

with Nelson Brewing Company Mustard

Boquerones

*Marinated White Anchovies, Perpperoncini,
Olive*

Croquettes de Pollo

Smoked Rosstown Chicken Croquettes

Charred Shishito Peppers

with Romesco Sauce

Marinated Olives, Beef Bresaola, Grilled Johnston Pork Pintxos

Roasted Wild and Tame Mushrooms

with Rabbit River Egg Yolk

DESSERT

**Crema Catalana, Arroz Con Leche,
Torrijas and Olive Oil Cake**



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Fun Facts!

Crestview lamb is locally sourced from Creston B.C.

"Bravas" means "fierce" or "brave" in Spanish. The name is thought to refer to the dish's bold, spicy sauce and seasoning.

Escabeche is an ancient preservation technique. Marinating seafood in vinegar helped preserve it long before modern refrigeration.

Rosstown Farms are located in the Fraser Valley and do not use growth hormones in their natural chicken.

Rabbit River eggs are from the Fraser Valley and are raised without growth hormones and are the first SPCA certified egg supplier for the ethical raising practices.

Shishito peppers are Japanese- not Spanish. About 1 in 10 can be surprisingly spicy, which means there may be a little roulette hiding on your plate!

Torrijas are Spain's answer to French toast. They're traditionally made with bread soaked in milk or wine, then fried and sweetened, and are especially popular around Easter.

