

# KELOWNA YACHT CLUB

## *Wine Dinner*

### PRIEST CREEK

FAMILY ESTATE WINERY

SATURDAY, MARCH 7

#### FIRST COURSE

##### **SEARED HAKKAIDO SCALLOPS**

cauliflower brown-butter velouté with citrus fennel, crisp green apple, toasted cashews, fennel fronds GF

##### **WINE PAIRING:**

2023 Riesling

#### SECOND COURSE

##### **SMOKED PORK TENDERLOIN**

tarragon-sweet corn crème with chorizo crumble, and bright herb gremolata GF

##### **WINE PAIRING:**

2025 Cabernet Franc Rosé

#### THIRD COURSE

##### **RICOTTA & LOBSTER RAVIOLI**

butternut squash purée, spiced hazelnuts, crispy sage, and brown-butter beurre blanc

##### **WINE PAIRING:**

2023 Chardonnay

#### CITRUS INTERLUDE

##### **WHITE BALSAMIC & CITRUS MELON BALL**

VG-GF

#### FOURTH COURSE

##### **DUCK DUO**

confit duck leg and seared breast with duck-fat fondant potatoes, sour rainbow chard, crispy leeks, and blackberry demi-glace GF

##### **WINE PAIRING:**

2021 Cabernet Franc

#### FIFTH COURSE

##### **BLOOD ORANGE SORBETTO**

blood orange segments with dark chocolate bark, fresh mint, and pistachio crumble VG-GF

##### **WINE PAIRING:**

2022 Stolen Barrel

