

Winter WINE & DINE

DINNER MENU
JANUARY 21 - FEBRUARY 7

Three-Course Menu \$47
Add All Suggested Wine Pairings \$29
(6 oz · 6 oz · 2 oz)

STARTERS

FRENCH ONION SOUP \$10

classic deep browned onions in a rich broth,
topped with a gruyere crostini GP

Suggested Wine Pairing:

Rust Wine Co. Riesling, Oliver
6 oz \$12 · 9 oz \$16 · bottle \$46

WILD MUSHROOM & WHITE TRUFFLE BANNOCK \$10

truffle creamed wild mushrooms, fried bannock,
house-cured bacon, basil oil, crispy basil VP · GP

Suggested Wine Pairing:

CedarCreek "Lot 87" Pinot Noir, Kelowna
6 oz \$14 · 9 oz \$18 · bottle \$54

MAINS

GRILLED SOCKEYE SALMON \$28

herb grilled salmon, citrus barley risotto, tomato
chutney, grilled asparagus, chive oil GF

Suggested Wine Pairing:

Mission Hill Estate "Reserve" Sauvignon Blanc,
West Kelowna
6 oz \$11 · 9 oz \$15 · bottle \$42

PESTO RICOTTA RAVIOLI \$28

house-made raviolis, pesto ricotta filled, served
over vermouth creamed leeks, blistered cherry
tomatoes, lemon basil oil, shaved black truffles,
grana padano V

Suggested Wine Pairing:

Castello di Gabbiano Chianti Classico,
Tuscany, Italy
6 oz \$12 · 9 oz \$16 · bottle \$47



TARRAGON & PISTACHIO CHICKEN SUPREME \$30

prosciutto seared chicken stuffed with a tarragon
pistachio mousseline, rainbow chard, duck fat
roasted fingerling potatoes, port reduction jus
VP · GP

Suggested Wine Pairing:

Quails' Gate "Field & Flight" Cabernet Sauvignon,
West Kelowna
6 oz \$14 · 9 oz \$18 · bottle \$54



DESSERTS

MILLE FEUILLE \$11

layers of golden baked puff pastry filled with
caramelized white chocolate ganache, berries and
raspberry ice wine coulis V

Suggested Wine Pairing:

Late Harvest Muscat, Tokaji, Hungary
2 oz \$8

APPLE PIE CRÈME BRÛLÉE \$11

sugar crusted vanilla cream custard with spiced
granny smith apples, crumble, apple crisp GF · V

Suggested Wine Pairing:

Late Harvest Muscat, Tokaji, Hungary
2 oz \$8