

Winter

WINE & DINE

LUNCH

JANUARY 21 - FEBRUARY 7

Three-Course Menu \$42

Add All Suggested Wine Pairings \$29

6 oz · 6 oz · 2 oz

STARTER

FRENCH ONION SOUP \$10

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

Suggested Wine Pairing:

Rust Wine Co. Riesling, Okanagan, BC

6 oz \$12 · 9 oz \$16 · bottle (750 ml) \$46

MAINS

choice of:

GRILLED SOCKEYE SALMON \$24

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

Suggested Wine Pairing:

Mission Hill Estate "Reserve" Sauvignon Blanc, Okanagan, BC

6 oz \$11 · 9 oz \$15 · bottle (750 ml) \$42

PESTO RICOTTA RAVIOLI \$24

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 (750 ml) \$47

DESSERT

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

