

KELOWNA YACHT CLUB  
*Wine Dinner*

**50TH PARALLEL**  
**ESTATE**

SATURDAY, APRIL 11

**AMUSE**

**GOAT CHEESE TART**

buckwheat pastry featuring local goat cheese, finished with rhubarb chutney GF

**WINE PAIRING:**

2019 Blanc De Noir

**FIRST COURSE**

**KING SALMON TARTAR**

salmon tartar with haskap caviar, fried quails egg, and a dill potato crisp V

**WINE PAIRING:**

2022 Riesling

**SECOND COURSE**

**LIONS MAINE**

grilled lions maine mushroom with smoked corn puree, bannock, and house bacon crisp

**WINE PAIRING:**

2024 Pinot Noir

**THIRD COURSE**

**TEDS TROUT**

hazelnut-fried trout with farro grain, wine watercress cream, and confit heirloom tomato

**WINE PAIRING:**

2024 Chardonnay

**CITRUS INTERLUDE**

**OKANAGAN APPLE AND MINT GRANITA**

**FOURTH COURSE**

**SOUS VIDE ELK STRIPLON**

juniper jus, pommes anna, local honey baby carrots, and a shallot saskatoon berry chutney

**WINE PAIRING:**

2023 Merlot

**FIFTH COURSE**

**PURPLE CORN LAVENDER PUDDING**

haskup and wild blueberry wojapi garnished with honeycomb

**WINE PAIRING:**

2023 Gewürztraminer

