

Dine Around

THOMPSON OKANAGAN

Three-course price fixed menu

Choice of Starters

Apple Walnut Salad (gf)
honey lime vinaigrette,
grapes + goat cheese
Mt Boucherie Pinot Gris +9

Steamed Buns (two)
Sweet & spicy short rib,
cucumber slaw, miso aioli,
Volcanic Hills Gamay Noir +9

Chef's Soup (gf)
Your server will gladly advise
you of today's offering
Mt Boucherie Pinot Gris +9

Stuffed Mushrooms (three) (gf)
Button mushroom caps
stuffed w Feta, bacon & Crab
Quails' Gate Rose +11

Thirty-five dollar menu

Menu prices do not include Okanagan wine pairings...

Pan Roasted Chicken (gf)

Pan-seared double breast of fresh Rosstown Farms chicken, red jacket mashed + locally sourced vegetables
Napped with a Wild mushroom sauté
Cassini Pinot Noir +11 or, Mission Hill Estate Chardonnay +10

Miso Honey Black Cod (gf) ocean wise

Ocean wise, Pacific Black Cod, miso honey glaze, orange + saffron gastrique, miso risotto + locally sourced vegetables
Quails' Gate Chasselas +11

Green Curry Rice Bowl (gf, vegan option)

Sliced red peppers, julienne snap peas, button mushrooms, spicy green curry, turmeric infused rice, crisp slaw, chopped cilantro + sesame seeds (peanut allergy)
Choice of: firm Tofu | Sautéed Chicken | Tiger Prawn Sauté
50th Parallel Pinot Gris +10 or, Sandhill Cabernet Merlot +10

Cabernet Braised Short Ribs six ounce cut (gf)

Slow braised, boneless Alberta AAA+ beef, demi glace, red jacket mashed potatoes + locally sourced vegetables
Wayne Gretzky Cabernet Syrah +9.5

Prosciutto wrapped Chicken with Feta + Crab (gf)

Stuffed chicken breast, red jacket mashed + locally sourced vegetables, napped with a lemon dill tarragon cream sauce
Volcanic Hills Gamay Noir +9 or, Ex Nihilo Riesling +9

Flat Iron Steak (gf)

Alberta AAA+ Sterling Silver beef, aged 28 days, six ounce cut red jacket mashed potatoes + locally sourced vegetables.
Napped with: wild mushroom sauté or natural demi glace
Cedar Creek Merlot +9.5

Forty-five dollar menu

Menu prices do not include Okanagan wine pairings...

Dry Aged New York Strip

Alberta AAA+ Sterling Silver beef, aged 35 days, eight ounce cut red jacket mashed potatoes & locally sourced vegetables.
Napped with: wild mushroom sauté or natural demi glace
Mt. Boucherie Syrah +12

Prawn + Scallop Embrace ocean wise

Three skewers of tiger prawns embracing scallops, napped with a lemon dill tarragon cream sauce, locally sourced vegetables + miso risotto
Quails' Gate Chasselas +11 or Quails' Gate Rose +11

Cabernet Braised Short Ribs Nine ounce cut (gf)

Slow braised, boneless Alberta AAA+ beef, demi glace, red jacket mashed potatoes + locally sourced vegetables
Mt. Boucherie Syrah +12

Filet of Beef Tenderloin, Embraced (gf)

Alberta AAA+ Sterling Silver beef, aged 28 days, seven ounce cut red jacket mashed potatoes + locally sourced vegetables,
Prawn + scallop embrace, lemon dill tarragon cream sauce
Cassini Pinot Noir +12 or, Quails' Gate Rose +11

Dry Aged Rib Eye (gf)

Alberta AAA+ Sterling Silver beef, aged 35 days, ten ounce cut red jacket mashed potatoes + locally sourced vegetables.
Napped with: wild mushroom sauté or natural demi glace
Quails' Gate Cabernet Sauvignon +12

Choice of Dessert

Vegan/dairy free option for dessert available upon request

Cold Set Cheesecake (gf)
Quails' Gate Optima Late Harvest +9

Peanut Butter Chocolate Torte (gf)
Quails' Gate Old Vines Foch Fortified +7

Chocolate Ganache (gf)
Quails' Gate Old Vines Foch Fortified +7

Menu prices do not include applicable taxes or recommended 6 oz Okanagan wine pairings...

Large Parties of ten or more are subject to a 17% large party gratuity

Please...advise us of any allergies!

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