



DINE AROUND MENU 2020 - KELOWNA

STARTERS

CEVICHE TACOS

Halibut, red peppers, green onion, lime and lemon juice over a bed of greens and cucumbers finished with pineapple salsa

Mission Hill Family Estate Chardonnay, Kelowna, B.C.

or

SEAFOOD ARANCHINI BALLS

Crispy deep-fried arancini filled with pacific fish, parmesan and parsley over tomato saffron sauce

Covert Farms Family Estate Rose Wine, Oliver, B.C.

MAINS

KUNG-PAO TOFU STIR FRY

Crispy tofu mixed with vermicelli noodles, broccoli, cauliflower, cabbage, green onions, red peppers, pea shoots and sesame seeds, finished with Kung-pao sauce

Raised by the Wolves IPA, Driftwood Brewery, Victoria, B.C.

or

PROSCIUTTO WRAPPED CHICKEN BREAST

Chicken breast stuffed with goat cheese wrapped in prosciutto over orzo and roasted vegetables, finished with cream sauce

Conviction Pinot Noir, Kelowna, B.C.

DESSERT

CHOCOLATE POT DE CRÈME

Chocolate tuile with raspberry coulis (GF)

Okanagan Spirits Raspberry liqueur, Kelowna, B.C.

or

APPLE TARTE TATIN

Caramel and apple on puff pastry a la mode finished with a sugar crown

Blue Mountain Brut, Okanagan Falls, B.C.

\$35pp