

THE CHASE WINES
GARDEN BISTRO

Dine Around
THOMPSON OKANAGAN

LUNCH

MENU

\$25

COURSE 1:

ROASTED TOMATO SOUP

or

WINTER GREENS SALAD

Wine pairing: 2017 Pinot Gris

COURSE 2:

PRIME RIB BEEF DIP

Wine pairing: Garden Bistro Pinot Noir

or

CROQUE PANINI

Wine pairing: 2016 Chardonnay

COURSE 3:

VANILLA BEAN PANNA COTTA

DINNER

MENU

\$45

COURSE 1:

FRIED HUMBOLDT SQUID

WITH SAMBAL SAUCE

or

ROASTED BEET SALAD WITH COCONUT
YOGURT AND WINTER GREENS

Wine pairing: 2017 Pinot Gris

COURSE 2:

WILD MUSHROOM RISOTTO WITH ROASTED
FARMCREST CHICKEN BREAST

Wine pairing: 2016 Chardonnay

or

MOROCCAN BEEF BAVETTE WITH ROASTED
VEGETABLES, MASHED POTATO & JUS

Wine pairing: Garden Bistro Pinot Noir

COURSE 3:

VANILLA BEAN PANNA COTTA