



Dine Around 2020

First Course

Housemade Miso Ramen, Grilled Prawn

Poached Egg, Fermented Turnip, Scallion, Kelp

Wine Pairing Suggestion: Anthony Buchanan, Semillon, Barrel Ferment 2018, Okanagan Valley

OR

Crispy Squid, Almond, Olive, Parsley, Lemon

Spicy Pork 'Nduja, Calabrian Chili Aioli

Wine Pairing Suggestion: 50th Parallel, Riesling 2018, Okanagan Center

Main Course

Squash & Roasted Garlic Perogies

Du Puy Lentil, Apple, Belgian Endive, Dill & Sour Cream Sabayon

Add 8oz Grilled Rocana Pork Steak \$12

Wine Pairing Suggestion: Kitsch, Cabernet Franc 2018, South East Kelowna

OR

Sterling Springs Roasted Chicken Breast

Cabbage Wrapped Chicken Sausage, Smoked Mash Potato

Brassica, Sage & Pepper Gravy

Wine Pairing Suggestion: Clos du Soleil, Celestiale 2015, Keremeos

Dessert

Backhand of God Chocolate Cake

Toasted Marshmallow, Salted Caramel Pudding, Raspberry Sorbet

Wine Pairing Suggestion: Quails' Gate, Late Harvest B.A Optima, 2016, West Kelowna

OR

Lime Curd Tart

Banana Chiboust, Coconut Graham Crumb

Wine Pairing Suggestion: Quails' Gate, Late Harvest B.A Optima, 2016, West Kelowna

Dinner @ \$45/person

Wine Pairings are not included