

Dine Around

THOMPSON OKANAGAN

\$25

APPETIZERS

SOUP OF THE DAY

always house made

BEET SALAD

candy cane beets in vinaigrette with baby greens topped with local goat cheese and candied pecans

ENTREES

SCHNITZEL HUBERTUS

breaded pork cutlet topped with wild chanterelle mushroom sauce, with mash potatoes and seasonal vegetables

See Ya Later Riesling

6oz - \$10 9oz - \$13 btl - \$37

ARCTIC CHAR

fresh Arctic Char with a lime butter white wine sauce served with roasted potatoes and seasonal vegetables

See Ya Later Chardonnay

6oz - \$10 9oz - \$13 btl - \$37

DESSERT

IRISH CREAM TIRAMISU

\$35

APPETIZERS

SHREDDED PORK HOCK

caramelized onions, arugula and swiss cheese on flat bread with drizzle balsamic reduction

SCALLOP AND PRAWN CEVICHE

citrus infused ceviche served with potato rosti

ENTREES

BRAISED LAMB SHANK

finished with a red wine demi glace, served with mash potatoes and seasonal vegetables

Clos du Soleil Blend

6oz - \$19 9oz - \$24 btl - \$75

"WILD" MUSHROOM RISOTTO

buttery rich arborio rice blended with variety of wild mushrooms finished with truffle oil

Stag's Hollow Sauvignon Blanc

6oz - \$10 9oz - \$13 btl - \$37

DESSERT

**DARK CHOCOLATE MOUSSE WITH
CINNAMON CHERRY COMPOTE**