



DINE AROUND KELOWNA 2019

Starter

Beet & Goats Cheese Napoleons

Micro Greens, Beet Emulsion, Candied Hazelnuts, Balsamic Syrup
6 oz. Hillside Pinot Gris 2016 \$7.95 per glass

Crispy Crab Cakes

Caper Remoulade, Citrus Cucumber Baby Shrimp Salsa
6 oz. St. Hubertus Gewurztraminer 2015 \$7.95 per glass

Main

8oz. Grilled New York Striploin

White Bean Ragout, Onion Rings, Tomato Thyme Jam, Beef Jus
6 oz. Stag's Hollow Cabernet Franc 2013 \$8.95 per glass

Prosciutto Wrapped Ling Cod

Romesco Sause, Artichoke Ricotta Ravioli, Roasted Eggplant Tomato Tapenade
6 oz. Sandhill Chardonnay \$8.95 per glass

Wild Mushroom Shepard's Pie

Quinoa, Lentils, Green Chick Pea Puree
Beaumont "Harmony" Rose 2016 \$8.95 per glass

Dessert

Frangelico Infused Crème Brulee

Warm Wildflower Honey Beignet

Fresh Lemon Tart, Torched Meringue

Lemon Curd, Mascarpone Ice Cream, Raspberry Sauce

\$35.00 plus tax, plus wine