

DINE AROUND THOMPSON OKANAGAN

SELECT FROM OUR EXCLUSIVE TASTING MENUS
TWO-COURSE \$25, THREE-COURSE \$35

APPETIZERS

Choose one of the following

GARDEN BEET SALAD

fresh berries, candied nuts, goat cheese, arugula, raspberry vinaigrette

WINTER SPICED SQUASH SOUP (VG)

pureed butternut squash, crème fraîche

SMOKED SALMON BRUCSHETTA

house-made bannock, cured salmon lox, pickled onion, horseradish cream

suggested pairing:

Quails Gate Rose (West Kelowna)

6oz. \$8 | 9oz. \$11

MAINS

Choose one of the following

BRAISED SHORT RIB (GF)

creamy polenta, natural jus, seasonal vegetables

HUNTER CHICKEN

mushroom supreme sauce, wild rice, seasonal vegetables

CEDAR PLANK WILD SALMON

warm tabbouleh-style quinoa salad, white wine beurre blanc

QUINOA NAPOLEAN (VG)

grilled vegetable stack, balsamic gastrique

suggested pairing:

Sandhill Syrah (Kelowna)

6oz. \$9 | 9oz. \$12

Mission Hill Five Vineyards Chardonnay (West Kelowna)

6oz. \$8 | 9oz. \$11

DESSERT

FLOURLESS CHOCOLATE CAKE

chocolate sauce, vanilla gelato

COCONUT POSSET (VG)

vegan streusel

infusions
RESTAURANT

