

# *Dine Around Thompson Okanagan*

THREE COURSES | \$35 PER PERSON

*select a starter, main & dessert*

## STARTERS

choose one of the following:

### FRESH GREENS

feta, cucumbers, tomatoes, lemon-thyme vinaigrette.

### SPICY CHICKEN

sweet chili glaze, crispy wontons, green onions.

### RAVIOLI + PRAWN DUO

chef rob feenie's signature butternut squash and mascarpone ravioli,  
truffle butter, sautéed jumbo prawns, pine nuts, crispy sage.

*vegetarian option available*

*suggested pairing:*

*narrative pinot blanc 2018 (summerland, bc)  
(6oz) 13¼ | (9oz) 20*

## MAINS

choose one of the following:

### HUNTER CHICKEN

shiitake, portobello, button and crimini mushroom demi-glace,  
buttered mashed potatoes, green beans.

### STEAK FRITES

8oz certified angus beef® sirloin, kale salad, horseradish cream, sea salted fries.

*upgrade your steak:*

12oz certified angus beef® new york striploin +11 | 7oz aaa filet +11

### TOFU MODERN BOWL

soy grilled tofu, tabbouleh, pineapple salsa, roasted cauliflower  
and broccoli, tomatoes, cucumber, fresh greens, jasmine rice,  
miso carrot ginger sauce, grilled avocado.

### THAI RED CURRY

peppers, green beans, baby corn, bamboo shoots,  
jasmine rice, bean sprouts, wontons, cilantro.

*choice of: sautéed prawns or chicken*

*suggested pairing:*

*burrowing owl cabernet franc 2017 (oliver, bc)  
(6oz) 20 | (9oz) 30*

## DESSERT

### CHOCOLATE PEANUT BUTTER CRUNCH BITE

tahitian vanilla ice cream, caramel sauce, crunchy chocolate pearls.

CACTUS CLUB CAFE