

# Dine Around Thompson Okanagan

SELECT FROM OUR EXCLUSIVE THREE - COURSE  
TASTING MENU | \$35 PER PERSON

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## APPETIZERS

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*choose one of the following:*

### FRESH GREENS

feta, cucumbers, tomatoes, lemon-thyme vinaigrette.

### BUTTERNUT SQUASH RAVIOLI DUO

butternut squash and mascarpone ravioli,  
truffle butter, pine nuts, crispy sage.

### CELERIAC SOUP

3-year aged white cheddar, grissini breadstick.

*suggested pairing:*

*gray monk pinot gris 2016 (lake country, bc)*  
*(6oz) 10¾ | (9oz) 16¼*

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## MAINS

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*choose one of the following:*

### STEAK FRITES

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

### HUNTER CHICKEN

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

### RED THAI CURRY PRAWNS

sustainably harvested prawns, red thai curry sauce,  
buttered green beans, jasmine rice, crispy wontons.

*suggested pairing:*

*road 13 'seventy-four k' 2016 (oliver, bc)*  
*(6oz) 13¾ | (9oz) 20*

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## DESSERT

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### CHOCOLATE PEANUT BUTTER CRUNCH BAR BITE

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

CACTUS CLUB CAFE