

Dine Around Thompson-Okanagan

Chef's Menu 35-

Starter

Deep fried Brussels sprouts, malt gastrique, pickled apple, spiced seeds

Or

Sesame edamame hummus, citrus labneh cucumber, rosemary crostini

Plot Wines Tempranillo Rose - Kaleden

Main

Buttermilk fried chicken, caramelized onion whipped potato, bacon braised greens, maple sriracha

Howling Bluff Sauvignon Blanc-Semillon - Penticton

Or

Blackened snapper, citrus salad grilled vegetable rice, grapefruit-chili aioli

Cassini Cellars Pinot Noir - Oliver

Dessert

Lemon sabayon tart, almond crust, berry puree

Or

Profiteroles, orange-chocolate ganache, vanilla gelato

Clos du Soleil 'Saturn' - Keremeos

Optional wine pairings (4oz/4oz/2oz) 18-

