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first course . choose one

hazelnut bisque
roasted celeriac and parsnip with hazelnut crumble
SUGGESTED WINE PAIRING : PRIVATA CHARDONNAY ^{v2018}

wild rocket & fennel salad with cured persimmons
preserved lemon ricotta
SUGGESTED WINE PAIRING : RIESLING ^{v2017}

artisan chicken liver & foie gras parfit
duck fat fried toast
pickled red grapes
estate icewine gelee
SUGGESTED WINE PAIRING : PINOT NOIR ^{v2018}

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second course . choose one

ocho winter vegetable plate
fava bean
saffron infused potato
soft poached egg
SUGGESTED WINE PAIRING : NIGHT ^{v2017}

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pan seared arctic char fillet
baby spinach charmoula
beetroot risotto
SUGGESTED WINE PAIRING : PINOT NOIR ^{v2018}

alberta ranch-land elk osso buco
braised chicory
sweet potato puree
SUGGESTED WINE PAIRING : NIGHT ^{v2017}

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third course

dark chocolate fondant
caramel air
almond tulie
SUGGESTED WINE PAIRING : MERLOT ^{v2017}

45 per person

Ex Nihilo Vineyards · Thompson Okanagan
Dine Around 2020