
DINE AROUND KELOWNA - \$25

APPETIZER

CHOICE OF

ALMOND PRALINE & BLUE CHEESE SALAD

Fresh artisan greens, Ermete blue cheese, ground almond praline, sliced BC apple, maple balsamic vinaigrette

Suggested Wine Pairing: Inniskillin Pinot Grigio | 5oz - \$7.50 / 8oz - \$12

DEEP FRIED PICKLES

Panko crusted dill pickles, buttermilk batter, Bin 4 blackening spice, chipotle aioli

Suggested Wine Pairing: Dirty Laundry Rose | 5oz - \$8.75 / 8oz - \$13.50

GOAT CHEESE BRUSCHETTA

Panko crusted goat cheese, tomato, onion, garlic, basil, olive oil, parmigiano, balsamic reduction, crostini

Suggested Wine Pairing:

Mission Hill Reserve Chardonnay | 5oz - \$9.75 / 8oz - \$15

PIRI PIRI PRAWNS

Panko fried prawns, piri piri sauce, red pepper aioli, cabbage slaw

Suggested Wine Pairing: Cedar Creek Pinot Gris | 5oz - \$8.75 / 8oz - \$13.50

MAIN

CHOICE OF

BIN 11 - WILD MUSHROOM

63 Acre premium BC beef, wild mushrooms, garlic, cream, truffle aioli, parmigiano, truffle aioli, arugula, tomato

Suggested Wine Pairing: Inniskillin Pinot Noir | 5oz - \$7.50 / 8oz - \$12

BIN 47 - MY BIG FAT GREEK BURGER

BC lamb, olive tapenade, oregano yogurt, goat cheese, cucumber, roasted garlic aioli, butter lettuce, tomato, red onion

Suggested Wine Pairing:

See Ya Later Pinot Noir | 5oz - \$8.75 / 8oz - \$13.50

BIN 27 - BISTRO

Rosstown Farms free run chicken breast, smoked bacon, double cream brie cheese, balsamic onion jam, roasted garlic aioli, butter lettuce, tomato

Suggested Wine Pairing:

Mission Hill Reserve Chardonnay | 5oz - \$9.75 / 8oz - \$15

BIN 139 - PLANT ONE ON ME

Lentils, wild mushrooms, rosemary, thyme, almond flower, oats, sunflower seeds, vegan mozzarella, tomato jam, crispy tortilla, vegan red pepper aioli, butter lettuce

Suggested Wine Pairing: Cedar Creek Merlot | 5oz - \$8.75 / 8oz - \$13.50

DESSERT

CHOCOLATE TRUFFLES

Coconut, Toasted Almond, Cocoa

Suggested Wine Pairing: Dirty Laundry Rose | 5oz - \$8.75 / 8oz - \$13.50