

DINE AROUND



*\$55 Three Course Menu
\$85 with Culinary Video Demonstrations*

Quattro Formaggi Ravioli

*Wild mushroom sauce,
crispy Fraser Valley pork belly
suggested wine pairing ~ Tight Rope Pinot Noir*

Braised Elk Osso Bucco

*Okanagan Pinot Noir, blackberries, au jus,
spaetzli, red cabbage, caramelized
apple and cranberry chutney
suggested wine pairing ~ Black Swift Syrah*

Crêpes Suzette

*Housemade crepes, Grand Marnier,
orange segments and vanilla ice cream
suggested wine pairing ~ Quail's Gate Dry Riesling*



ELDORADO
RESORT