

3 Course Dine Around Menu

Fresh Seasonal Soup

~ or ~

Apple, Pecan & Arugula Salad

Ambrosia Apples, Frosted Pecans, Craisins & Champagne Vinaigrette

~ or ~

House Made Spinach & Ricotta Cheese Ravioli

Pomodoro Sauce, Cream, Asiago Cheese & Fresh Basil

Entrée Selections

Pan Roasted Fraser Valley Duck Breast

Organic Okanagan Rhubarb Sauce

~ or ~

Truffled Mushroom Risotto

Shiitake, Cremini Mushrooms, White Truffle Oil, Fresh Arugula

Grana Podano Cheese

~ or ~

Boneless Short Ribs

Slowly Braised Certified Angus Beef

Onions, Rosemary, Red Wine & Demi-Glaze

Desserts

Mayer Lemon Cheese Cake, Raspberry Coulis

~ or ~

Italian Tiramisu

Layers of Kahlua & Coffee Flavoured Lady Fingers with Mascarpone Cheese

Seasonal Vegetables served Family Style

All Our Sauces are House Made with Natural Ingredients

\$35 Taxes not included