

DINE AROUND THOMPSON OKANAGAN

Locally inspired hearty flavours of the season
THREE-COURSE \$35 (TAKE-AWAY ONLY)

APPETIZERS

Choose one of the following

THREE SISTERS SOUP

winter squash ~ corn ~ beans ~ topped with smoked duck and bannock

INFUSION ROASTED BEET AND PROSCIUTTO SALAD

roasted red and yellow beets ~ arugula ~ goats cheese ~ mint
sherry balsamic vinaigrette ~ candied pecans ~ lavosh cracker

ZUCCHINI FRITTERS

dill ~ tzaziki sauce ~ cherry tomatoes ~ feta cheese

MAINS

Choose one of the following

BRAISED BISON SHORT RIB

roasted garlic and cheddar duchesse potatoes ~ roasted root vegetables
herb oil ~ bannock

CANADIAN WILD RICE AND KASHA BOWL

*gluten free option available upon request

grilled tofu ~ 3 bean medley ~ toasted tree nuts ~ roasted root vegetables
poached egg ~ radishes ~ corn fritters ~ pumpkin seeds ~ sprouts ~ cheese crisp

BAKED BC SALMON 'EN PAPILOTE'

vegetable julienne ~ scallions ~ herb medley ~ maple apple chutney
potato gratin ~ winter vegetables ~ lemon

CHORIZO PORK MUSHROOM ROULADE WITH OC HONEY APPLE RELISH

merlot tarragon demi glaze ~ roasted red potatoes ~ brussel sprouts
winter squash puree ~ corn bread ~ Okanagan College Honey

suggested pairing (available for purchase):

Kitsch 2018 Chardonnay 750 ml (Kelowna) \$27.75

Kitsch 2019 Pinot Noir 750 ml (Kelowna) \$39.75

DESSERT

Choose one of the following

RASPBERRY OC CHOCOLATE TRUFFLE TART

Okanagan College chocolate ~ vanilla crème chantilly ~ fruit garnish ~ caramel sauce

OC HONEY LAVENDER CHEESECAKE

Okanagan College honey ~ strawberry compote ~ shortbread cookie

infusions
RESTAURANT

