



DINE AROUND MENU 2021

Appetizer

Local Bison Meatballs

Bison (3) meatballs (J2 Ranch, Canal Flats) with house smoked tomato sauce, roasted garlic creme fraiche (Red Tractor Farms, Wasa), house-made sourdough croutons, sunflower shoots (3 Crows Farms, Cranbrook), tiger blue cheese crumble (Poplar Grove, Penticton)

(Suggested Pairings: Pinot Noir (Wynnwood Wine Cellars, Creston) or Fisher Peak Brewing Company Hell Roaring Scottish Ale) (Cdn & BC Gold Award Winner)

Entrée

Haida Gwaii Halibut

Haida Gwaii Halibut Filet, roasted Kennebec potatoes (Krausse Farms, Langley), sauteed Swiss chard (Evergreen Farms, Surrey), macerated blueberries (Willowview Farms, Abbotsford) and cranberries (Fraserland Farms, Fraser Valley)

(Suggested Pairings: Red Bird Pinot Gris (Creston) or Fisher Peak Brewing Company Wildhorse Belgian Wit)

Dessert

Okanagan Cinnamon Marscapone Apple

Baked Granny Smith apple (Bella Rosa Orchards, Kelowna) with cinnamon marscapone cheese, spiced oat crumble nestled on phyllo with house-made apple sorbet

(Suggested Pairings: Nighthawk Gewrztraminer (Okanagan Falls) or Red Roof Apple Cider, Oliver)

ALL 3 COURSES FOR \$55 + GST

(Not including alcohol pairings)