

Dine Around Okanagan

THREE COURSES | \$40 PER PERSON

Select a starter, main & dessert.

Starters

PRAWN CRUNCH ROLL (half)

crispy prawn, mango, avocado, asparagus, cucumber, sesame soy paper, sriracha mayo, soy glaze.

ZEN ROLL (half) (VF)

100% plant-based. yuzu tamari, avocado, cucumber, mango, asparagus, sesame soy paper, vegan mayo, soy glaze, crispy taro.

SPICY CHICKEN (half)

sweet chili glaze, crispy wontons, green onions.

BUTTERNUT SQUASH RAVIOLI DUO (V)

chef rob feenie's signature butternut squash and mascarpone ravioli, truffle butter, pine nuts, crispy sage.

CAESAR SALAD

romaine, parmesan crumble, black pepper croutons, crispy capers, yogurt caesar dressing.

suggested pairing: gray monk pinot gris 2019 (lake country, bc) (6oz) 11½

Mains

CHARGRILLED STEAK

8oz certified angus beef® sirloin, buttered mashed potatoes, roasted asparagus.

CUSTOMIZE YOUR STEAK:

upgrade to: 12oz new york striploin or 7oz filet +12

add: four mushroom demi-glace +5¼
pernod peppercorn demi-glace +4

BLACKENED CREOLE CHICKEN

creole butter, cajun spices, buttered mashed potatoes, roasted asparagus.

GRILLED DIJON SALMON

ocean wise™ lois lake steelhead, buttered mashed potatoes, roasted asparagus, soy-dijon butter sauce, cilantro.

THAI GREEN CURRY

coconut green curry, jasmine rice, bok choy, spinach, peppers, bean sprouts, thai basil, cilantro, crispy rice.
with your choice of prawns or chicken

THE MED BOWL (V*)

falafel, grilled shawarma chicken, turmeric rice, beetroot hummus, kale, cucumber, red onion, tomatoes, macedonian feta, kalamata olives, yogurt, pickled red cabbage.
vegetarian option available

BUTTERNUT SQUASH RAVIOLI WITH PRAWNS

chef rob feenie's signature butternut squash and mascarpone ravioli, truffle butter, sautéed jumbo prawns, pine nuts, crispy sage.

suggested pairing: haywire gamay 2019 (summerland, bc) (6oz) 12¾

Desserts

WHITE CHOCOLATE CHEESECAKE

chocolate cookie crust, raspberry compote, hand whipped cream.

APPLE TART

flaky pie crust, caramelized apples, tahitian vanilla ice cream, caramel sauce.

Prices do not include taxes and gratuity. No other promotional discounts apply.

(V) vegetarian vegetarian **(V*)** dish can be made vegan-friendly upon request

(VF) vegan-friendly: 100% plant-based. food items may come into contact with non-vegan ingredients.