



Dine Around

AT 15 PARK BISTRO | JANUARY 19 – FEBRUARY 10, 2022

Available for dine-in only.

THREE COURSE MEAL | 40

Three course wine pairings | add 30

CHOICE OF APPETIZER

Classic French Onion Soup

Focaccia Croutons, Smoked Gruyère, Estate Herbs

Pairing: Meyer Family Okanagan Valley Chardonnay

BC Beet & Arugula Salad (GF, V)

Apples, 'Happy Days' Goat Cheese, Candied Pecans, Honey Truffle Dressing

Pairing: Maverick Estate Sauvignon Blanc

CHOICE OF ENTREEÉ

Roasted Chicken Breast 'Coq Au Vin' (GFA)

Mushrooms, Pearl Onions, Bacon Lardons, Potato Pavê, Roasted Vegetables

Pairing: Stoneboat Pinot Noir

Truffle Gouda Stuffed Meatball & Pappardelle Pasta

Fresh Rolled Pasta, Rustic Tomato Sauce, Arugula, Shaved Parmesan

Pairing: Bartier Bros. Merlot

CHOICE OF DESSERT

Warm Pecan & Date Bread Pudding

Vanilla Gelato, Salted Caramel Sauce

Pairing: Stoneboat Pinotage Ice Wine

White Chocolate Soup (GF, V)

Red Wine Poached Pear Compote, Chocolate Mousse, Cocoa Nibs, Fresh Berries, Warm White Chocolate Ganache

Pairing: Maverick Fia Port Style Wine

THREE COURSE MEAL | 50

Three course wine pairings | add 30

CHOICE OF APPETIZER

Wild Mushroom Bruschetta (GFA)

Wild BC Grown Mushroom Ragu, House Baked Focaccia, Bacon, Chili Honey, Puffed Parmesan

Pairing: Stoneboat Pinot Noir

Burrata, Arugula and Asparagus Salad (GF)

Grilled Asparagus Marinated in Honey Truffle Vinaigrette, Crispy Prosciutto, Balsamic Reduction

Pairing: Bartier Bros. 'Project B' Rosé

CHOICE OF ENTREEÉ

Pan Seared Arctic Char

Seafood Croquette, Braised Fennel & Peppers, Mussel Velouté

Pairing: Tinhorn Creek Pinot Gris

Braised Beef Short Rib with Lobster

Potato Pavê, Roasted Vegetables, Red Wine Braising Jus, Lobster Sautéed in Garlic Butter

Pairing: Cassini Cellars Cabernet Sauvignon

CHOICE OF DESSERT

Warm Pecan & Date Bread Pudding

Vanilla Gelato, Salted Caramel Sauce

Pairing: Stoneboat Pinotage Ice Wine

White Chocolate Soup (GF, V)

Red Wine Poached Pear Compote, Chocolate Mousse, Cocoa Nibs, Fresh Berries, Warm White Chocolate Ganache

Pairing: Maverick Fia Port Style Wine