

# DINE AROUND™ OKANAGAN

THREE COURSES \$45 PER PERSON

*select one starter, one main & one dessert*

## STARTERS

*choose one*

### PRAWN CRUNCH ROLL

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

### SPICY CHICKEN

sweet chili glaze, crispy wontons, green onions

### RAVIOLI + PRAWN TRIO

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

### ZEN ROLL (VF)

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

### KALE SALAD

crispy chickpeas, pickled red cabbage, fennel chili crumb, grana padano, lemon garlic dressing

*suggested pairing*

*phantom creek riesling, bc (5oz) 111/P (8oz) 181/2*

## MAINS

*choose one*

### BLACKENED CREOLE CHICKEN

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

### 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*

### RIGATONI BOLOGNESE

truffled pecorino, slow cooked beef and pork ragu, rosemary, fennel chili crumb, garlic crostini

### THE MED BOWL

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

*vegetarian or vegan option available*

### SPAGHETTI PORTOFINO

sautéed prawns, lobster lemon butter sauce, roasted gem tomatoes, corn, fennel chili crumb, garlic crostini

### CHARGRILLED STEAK

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

*with your choice of four mushroom or pernod peppercorn demi-glace*

*upgrade to: 7oz filet +13 | 12oz new york striploin +12*

*suggested pairing*

*lightning rock pinot noir, bc (5oz) 17 | (8oz) 271/4*

## DESSERTS

*choose one*

### v NEW YORK CHEESECAKE (

graham cracker crust, raspberry compote, hand-whipped cream

### CHOCOLATE PEANUT BUTTER CRUNCH (BAR)

tahitian vanilla ice cream, caramel sauce, crunchy chocolate pearls

(VF) *vegan-friendly: food items may come into contact with non-vegan ingredients*

(V) *vegetarian*

CACTUS CLUB CAFE