



Dine Around

DINE AROUND THOMPSON OKANAGAN 2022
\$55/person

Vegan Menu

To Start

Vegan Pepper Jelly Brie G+

Organic cashew brie, pepper jelly, preserved Okanagan cherries and plums, sourdough

Entrée

Red Coconut Curry G

Local tricoloured baby potatoes, farm picked vegetables, red coconut curry sauce

Dessert

Mission Hill Red Wine Poached Prune Plums G

With coconut ice cream



Custom selected wines from Mt. Boucherie Estate Winery.
Available in 6oz/9oz/Bottle

Modest Wines "Graves Robber"

Sauvignon Blanc-Semillon
13/18/47

Original Vines

Chardonnay
16/23/65

Modest Wines "By Jove"

Sangiovese
15/22/60

Mt. Boucherie Reserve

Malbec
18/27/70

G+ - Gluten-free crackers/bread available for an additional cost



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Smoked Salmon Roulade G+

Stuffed with Boursin cheese
Pickled fennel & crostini's

Entrée

The EL Inspired Irish Stew G+

Crispy kale, mashed potato, root
vegetables, mushrooms, cabbage,
lamb chops, mint sour cream,
Guinness-demi glace,
housemade sourdough

Dessert

Baileys Creamy Cappuccino Cheesecake G

Double chocolate macron, salted
caramel crèmeux, chocolate stick,
cocoa nibs



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