

# A Social Kitchen Four Course Dine Around Experience



Select your favourite item from each course, \$45 plus applicable tax

## Sociale

### Social Bread 8

Signature focaccia bread, baked fresh in house every day, served with extra virgin olive oil and balsamic vinegar

## antipasti

### Squash soup

Roasted squash, crème fraiche, pesto, spiced pumpkin seeds

### Beef Carpaccio

Seared and thinly sliced Petite Tenderloin, lemon olive oil, pecorino Romano, pickled shallots, aioli, potato crisps, peppercorns

## Principale

### Seafood risotto

Sustainably caught jumbo shrimp, mussels, clams, garlic, shallots, roasted tomatoes, baby spinach, grana Padano

### Chicken Prosciutto

Brined and wrapped in prosciutto, free range breast, gnocchi, butter parmesan sauce, winter vegetable

### Braised Lamb Shank

Local red wine braised lamb shank, herb & roasted garlic polenta, Gremolata, winter vegetable

### Zucchini & mushroom pesto pasta

Seared mushrooms & zucchini, shallots, fresh Roma tomato, house made ricotta pesto, arugula, pine nuts

## Dolce

### Social Kitchen House Signature Tiramisu

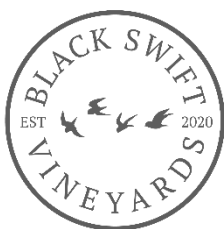
Mascarpone, espresso, Frangelico, lady fingers

### Il Mercato Cannoli

Chocolate & spiced pecan with a ricotta mascarpone cream filling

*We are pleased to feature the wines of our friends and neighbors at The Hatch and Black Swift Wineries in West Kelowna. We invite you to enjoy these premium products selected exclusively to pair with this menu and priced to enhance your Dine Around Okanagan experience. Our house sommelier would be pleased to assist with pairing suggestions.*

Long Road Chardonnay, Black Swift Vineyards	59
Stones Throw Pinot Noir, Black Swift Vineyards	65
Hans Estate Syrah, Black Swift Vineyards	75
Franc says Relax Cabernet Franc	75



the hatch

