



SUNSET CLUBHOUSE

Dine Around 2022

\$50




 SUGGESTED PAIRING

STARTER

Scallop Fritters
served with Tartar sauce
 Okanagan Spring 1516 \$7


ENTREE

Beef Wellington
mushroom duxelles,
roasted garlic-herb
potatoes, red wine
demi-glaze

 Black Star Pinot Noir
\$11 | \$14 | \$40


~ Or ~

Black Cod
olive tapenade, rice pilaf,
roasted baby broccoli &
baby carrots

 Bench 1775 Viognier
\$11 | \$15 | \$42

DESSERT

Espresso Creme Brulee
served with
almond biscotti

 Gray Monk Odyssey
III Port Wine
\$10 (2oz) | \$12 (3oz)




\$30



 SUGGESTED PAIRING


STARTER

French Onion Soup
served with crostini and
swiss cheese

 Church & State
Sauvignon Blanc
\$12 | \$16 | \$43

ENTREE

Short Rib Ragù
with Pappardelle Pasta

 Hester Creek Merlot
\$9 | \$14 | \$38

~ Or ~

BBQ Prime Rib Burger
aged cheddar, smoked
maple glazed bacon, onion
straws, crisp lettuce, roma
tomato, red onions, served
with shoestring fries

 Okanagan Spring 1516 \$7

DESSERT

New York Cheesecake
served with raspberry
coulis and dehydrated lime

 Gray Monk Odyssey
III Port Wine
\$10 (2oz) | \$12 (3oz)

