



## Dine Around 2022

(3 courses ~ \$60)

### Starter

Beef & Wild Mushroom Ragout Stuffed Raviolis  
Kale, Grana Padano

*Suggested Pairing: Little Farm, 'Pied de Cuve' Cabernet Franc 2020 - \$16/gls*

OR

Seared Albacore Tuna  
Endive, Olives, Almonds, Romesco Sauce

*Suggested Pairing: Roche, 'Texture' Pinot Gris 2020 - \$12/gls*

### Main Course

Roasted Venison Loin  
Squash Gnocchi, Organic Carrots & Beets, Crispy Onion  
Red Currant Jus

*Suggested Pairing: Orofino, 'Passion Pit' Cabernet Sauvignon 2019 - \$16/gls*

OR

Seared Steelhead Filet  
Crispy Potato Rösti, Grilled Brassica  
Sunchoke & White Wine Velouté, Tomato Vierge

*Suggested Pairing: Meyer Family, 'Tribute Series' Chardonnay 2020 - \$15.5/gls*

### Dessert

Mocha Cheesecake  
Chocolate Cinnamon Crumb, Local Raspberry Ice Cream

*Suggested Pairing: Okanagan Spirits, Raspberry Liquor - \$12/2oz*

OR

Toasted Ginger Spice Cake  
Spiced Apple, Rum Sabayon, Oat Streusel

*Suggested Pairing: Clos de Soleil, 'Saturn' 2014 - \$12/gls*

Menu Design by  
Mark Filatow, Executive Chef/Sommelier