

DINE AROUND

2022

**Choose one item from each category. \$40 + \$50 menu. 5oz pours of wine.*

TO COMMENCE:

SEARED PORK BELLY

House-cured and smoked with braised red cabbage, roasted squash purée, Blaufränkisch glaze, pink lady apples, toasted walnuts.

suggested pairing: Mt. Boucherie Unoaked Chardonnay | \$6

FRIED BRUSSELS (VG)

Hummus, pomegranate molasses, toasted almond and sesame, pickled shallots, minted coconut yogurt.

suggested pairing: Mt. Boucherie Pinot Gris | \$8

FRENCH ONION

Rich beef broth spiked with Summit, croutons, and aged cheddar. For sweata weatha.

suggested pairing: Rust Wine Co. Gewürztraminer | \$7

THE MAIN EVENT: \$40 ↓

TRUFFLED MUSHROOM PASTA

Grilled chicken, herb roasted mushrooms, cool looking Italian noodles, pecorino, tamari almond pangrattato, truffle oil, arugula.

suggested pairing: Mt. Boucherie "Original Vines" Chardonnay | \$10

CURRIED CHICKPEA STEW (VG)

Moroccan spices, dried fruit, olives, late-season Okanagan veg, braised greens and toasted nuts. Garnished with honeyed yogurt and cilantro.

suggested pairing: Mt. Boucherie "Reserve" Merlot | \$10

SWEET AS:

BROWNIE SUNDAE (GF)

Dark chocolate sauce, Parlour vanilla ice cream, and spicy pecan crumble.

suggested pairing: Rust Wine Co. Zinfandel "Port" - \$12

FREEFORM CHEESECAKE

Wine poached seasonal fruit, hazelnut graham crumble, crunchy meringue.

suggested pairing: Modest Wines "Mistelle" Fortified Icewine - \$15

THE MAIN EVENT: \$50 ↓

LAND + SEA

6oz Grass-fed beef flatiron with red wine jus, garlic prawns, duck fat potatoes, and broccolini.

suggested pairing: Mt. Boucherie "Original Vines" Cabernet Sauvignon | \$13

DUCK CONFIT

Cassoulet-style beluga lentils, double smoked bacon, herbes du Provence, roasted heirloom carrots, hardy greens, spiced orange gastrique.

suggested pairing: Rust Wine Co. Gamay | \$8