

# DINE AROUND

2023

\*Choose one item from each category. \$45 + \$55 menu.

## TO COMMENCE:

\*Add a wine pairing for \$25 / 3 glasses, 7oz total.

### SEARED PORK BELLY

House-cured and smoked pork belly over white bean puree with edamame, shaved fennel, pink lady salad, toasted walnuts, and Blaufränkisch glaze.

suggested pairing: Mt. Boucherie Riesling / \$8.50

### FRIED BRUSSELS (VG)

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

suggested pairing: Modest Wines "La Graves Robber" / \$10

### FRENCH ONION

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

suggested pairing: Rust Wine Co. Rosé / \$10

## THE MAIN EVENT: \$45 ↓

### TRUFFLED MUSHROOM PASTA

Thyme roasted mushrooms, cool looking Italian noodles, white wine cream, pecorino, tamari almond panko crumb, truffle oil, arugula.

suggested pairing: Rust Wine Co. " Chardonnay / \$13  
uggested pairing: Mt. Boucherie "PTG"

### HERBED SQUASH RISOTTO

Classic and creamy with textures of Okanagan squash, exotic mushrooms, young chickpeas, wilted greens and toasted nuts.

A little tweak makes it vegan!

suggested pairing: Rust Wine Co. " Chardonnay / \$13  
uggested pairing: Mt. Boucherie "PTG"

## SWEET AS:

### BROWNIE SUNDAE (GF)

Dark chocolate sauce, Summit berry compote, Parlour vanilla ice cream, & spicy pecan crumble.

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

### FREEFORM CHEESECAKE

Wine spiked Okanagan apple + pear compote, hazelnut graham crumble, crunchy meringue.

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

## THE MAIN EVENT: \$55 ↓

### LAND + SEA

6oz Grass-fed beef flatiron with red wine demi glace, garlic prawns, hand cut fries, and truffle mayo.

suggested pairing: Mt. Boucherie  
"Original Vines" Cabernet Sauvignon / \$16

### DUCK CONFIT

White bean cassoulet, Illichman's Toulouse sausage, double smoked bacon, herbes du Provence, hardy greens, spiced orange gastrique.

suggested pairing: Rust Wine Co. Similkameen  
Merlot