

The Fixx Café

Welcome to Dine Around

The Okanagan 2022

Three Course Tasting Menu

Starters - choice of:

Mini Medi Sampler

Warm Olives with Feta,
Roasted Garlic Hummus,
Pita

~Suggested Pairing
Kind Sauvignon Blanc

Deconstructed Caesar Salad

House Dressing,
Croutons, Asiago, Fresh
Lemon

~Suggested pairing
Crooked Post Pinot Noir

Chef's Soup Kettle

Orange Velvet, Carrot,
Coconut, and Ginger,
Red Curry Shredded
Chicken

~Suggested Pairing
Dr. Loosen Riesling

Mains choice of:

Triple AAA 8oz New York Striploin Steak

Red Wine Demi, House
Roasted Pepper and
Fennel Relish, Truffle
Smashed Potatoes,
Seasonal Vegetables

~Suggested Pairing
Poplar Grove CSM

Butter Poached Steelhead

Soft Shell Crab, Tomato
Clam Beurre Blanc,
Bacon Gnocchi,
Seasonal Vegetables

~Suggested Pairing
Clos du Soleil
Chardonnay

Calabrese and Prawn Linguine

Calabrese
Sausage, Prawns, Saffron
Cream Sauce, Spinach,
Sundried Tomatoes,
Sweet Bell Peppers,
tossed with Linguine
Pasta

~Suggested Pairing
Crooked Post Pinot Noir

Dessert:

Chocolate Caramel Almond Crème Brule

Spumoni Ice Cream, Berries

~Suggested Pairing Black Sage Pipe Port Style

\$60 per person, taxes, and gratuity not included