

# Dine Around

DINE AROUND THOMPSON OKANAGAN 2022

\$60/person - 3 Course Menu

## To Start

CHOOSE ONE  
OF EACH:

Pairing - Peak  
Cellars Riesling  
6oz \$10

BNA Black IPA  
12oz \$5

### Scallops & Prawns **G**

*Grilled North Atlantic scallops  
and prawns, fennel ginger nage*

-or-

### Steak Tartar **G**

*Hand minced beef tenderloin,  
soft poached quail egg, dijon  
mustard aioli, crostini*

## Entrée

Kettle Valley  
Cabernet  
Sauvignon  
6oz \$10

Peak Cellars  
Gruner Veltliner  
6oz \$10

### 10oz Striploin **G**

*Wild mushroom ragout, seasonal  
vegetable medley, Yukon gold &  
yam scalloped potatoes,  
rosemary port wine jus*

-or-

### Sablefish Puttanesca **G**

*Potato rouille sablefish, olives,  
capers, heirloom cherry tomato,  
black garlic, basil crostini*

## Dessert

Kettle Valley  
Caboose 2oz \$10

Tin Whistle  
Chocolate Cherry  
Porter 12oz \$5

### Creme Brulee **G**

-or-

### German Chocolate Almond Cake **G**