

Three-course price fixed menu

Choice of Starters

Vintage Salad (gf)
Artisan greens, gala apples, walnuts, honey lime vinaigrette, grapes and local goat cheese
Arrowleaf Pinot Gris +11

Chef's Soup
Made from Scratch
Daily incarnations
Your server will gladly let you know
Wine pairings vary

Classic Caesar Salad (gf)
House made dressing, crisp romaine, roasted croutons and shaved Parmesan
Fitzpatrick Crémant Sparkling +11

Thirty-five-dollar menu

Menu prices do not include five-ounce Okanagan wine pairings...

Roasted Red Pepper & Chorizo Fettuccini
Roasted red pepper cream, sautéed with chorizo sausage, red pepper, red onion and baby arugula, finished with an avocado and cilantro crema, garnished with chopped cilantro
add grilled or Cajun chicken +8
add trio of sautéed prawns +10
Featured Rose +7.25

Fijian Curry Bowl (gf*)
Spicy yellow curry sautéed with, baby bok choy, red peppers, fingerling potatoes, red onion, coconut lime basmati rice, cilantro and house baked roti* (vegan - omit butter finish on roti, GF - omit roti)
add pan seared tofu +2
add grilled or Cajun chicken +8
add trio of sautéed prawns +10
50th Parallel Gewurztraminer +9.50

Tuna Tataki Poke Bowl
Togarashi encrusted, rare-seared Ahi Tuna, avocado, cucumber, sunomono onions, coconut lime basmati rice, spicy sesame-sriracha aioli. Garnished with ponzu sauce and wonton crisps
Arrowleaf Pinot Gris +11

Forty-five-dollar menu

Menu prices do not include five-ounce Okanagan wine pairings...

Prawn & Scallop Embrace (gf) ocean wise
Three skewers of tiger prawns embracing scallops, napped with roasted red pepper cream and chive oil, locally sourced vegetables & miso-coconut risotto
Quails' Gate Chasselas +11

Pan Roasted Chicken (gf)
Pan-seared double breast of Rosstown Farms chicken, red jacket mashed and seasonal vegetables
Napped with a wild mushroom Hunter's sauce
O'Rourke's Peak Cellars Chardonnay +11.50

Braised Short Ribs 6 oz (gf)
Painstakingly slow braised, boneless Alberta AAA+ Sterling Silver beef, napped with natural demi-glace, red jacket mashed potatoes and seasonal vegetables
Cedar Creek Merlot +11

Blackened Chicken (gf)
Cajun seared double breast of chicken, fingerling potatoes sautéed with cream, roasted corn, caramelized onions, grape tomatoes, chopped bacon & a hint of jalapeno, finished with a chipotle peach reduction and wild arugula
Meyer Pinot Noir +12.50

Fifty-Five-dollar menu

Menu prices do not include five-ounce Okanagan wine pairings...

Rack of Lamb (gf)
New Zealand grass-fed Lamb Certified Halal | 9 oz half rack
Served Medium-rare!
red jacket mashed potatoes, demi-glace, seasonal vegetables
Hester Creek Cabernet Merlot +9.50

Winter Beef Tenderloin 7 oz (gf)
Wild mushrooms sautéed with fingerling potatoes, caramelized onions, grape tomatoes, wild arugula, Danish blue, walnuts, balsamic reduction and truffle oil
Screaming Frenzy Syrah +12.50

New York Strip 10 oz (gf)
Alberta AAA+ Sterling Silver beef, 28 day aged, red jacket mashed potatoes and seasonally inspired vegetables. Napped with wild mushroom Hunter's sauce
Mission Hill Cab Sauvignon +12.50

Choice of Dessert

Cold Set Cheesecake (gf)
Quails' Gate Optima Late Harvest (1.5 oz) +9

Chocolate Ganache (gf)
Quails' Gate Old Vines Foch Fortified (1.5 oz) +8

Menu prices do not include applicable taxes
Please...advise us of any allergies! dine19.com