



Dine Around

THREE-COURSE PRICE FIXED MENUS

select one starter and one dessert with corresponding main course option

5oz wine pairing suggestions are not included in fixed menu pricing

CHOICE OF STARTER

- | | | |
|---|---|--|
| VINTAGE SALAD <i>GF</i>
artisan greens . apples . walnuts
grapes . honey lime vinaigrette
local goat cheese
<i>50th Parallel Pinot Gris + 11 ½</i> | PRAWN SUSHI STACK <i>GF DF</i>
chilled selva prawns . sushi rice
cucumber . sunomono onions
avocado salsa . nori . yuzu ponzu
red curry aioli
<i>Quail's Gate Chenin Blanc + 11 ½</i> | CLASSIC CAESAR SALAD <i>GF *</i>
romaine hearts . roasted croutons
house made dressing . parmesan
<i>O'Rourke's Peak Chardonnay + 12 ½</i> |
|---|---|--|

MAIN COURSE

5oz wine pairing suggestions are not included in fixed menu pricing

\$35 MENU

- ADD** | pan seared tofu +2
| grilled or cajun chicken +8
| 3 sautéed prawns +10
- PAPPERDELLE ROSÉ**
roasted red pepper cream
grape tomatoes . torn basil
parmesan
Screaming Frenzy Rosé + 10
- FIJIAN CURRY BOWL** *GF* | DF**
vegan yellow curry . bok choy
red peppers . red onion
fingerling potatoes . cilantro
sushi rice . house baked roti*
50th Parallel Gewürztraminer + 10
- TUNA TATAKI POKE BOWL** *DF*
rare-seared ahi tuna . avocado
cucumber . sushi rice . wonton
crisps . sunomono onions . yuzu
ponzu . red curry aioli
50th Parallel Pinot Gris + 11 ½

DIETARY NOTES

- GF* Gluten Free
- DF* Dairy Free
- * Can Be Modified

\$45 MENU

- AUTUMN HARVEST CHICKEN** *GF | DF**
pan roasted chicken . arugula
wild mushrooms . fingerling
potatoes . caramelized onions
candied walnuts . roasted apple,
rosemary + fennel jus
Meyer Pinot Noir + 12 ½
- PACIFIC BLACK COD** *GF*
Ocean Wise
pesto marinated sablefish
ricotta gnocchi . rustic tomato
sauce . local heirloom vegetables
O'Rourke's Peak Chardonnay + 12 ½
- CABERNET BRAISED SHORT RIBS** *GF*
6oz braised Alberta AAA+ beef
red jacket mashed
red wine demi- glaze
local heirloom vegetables
Mt. Boucherie Merlot + 12 ½
- BLACKENED CHICKEN** *GF*
cajun seared chicken . bacon
fingerling potatoes . caramelized
onions . grape tomatoes . arugula
cream . corn . chipotle peach drizzle
Screaming Frenzy Syrah + 12 ½

\$55 MENU

- Alberta AAA+ Sterling Silver Steaks
finished with tallow butter, steak
spice and smoked maldon salt*
- BLACKENED NEW YORK** *GF*
aged 28 days . 10 ounce cut
fingerling potatoes . cream . corn
bacon . caramelized onions
arugula . grape tomatoes
chipotle peach drizzle
Screaming Frenzy Syrah + 12 ½
- BEEF TENDERLOIN** *GF*
aged 28 days . 7 ounce center cut
red jacket mashed
red wine demi-glaze
local heirloom vegetables
Hester Creek Cabernet Merlot + 10
- DRY-AGED RIBEYE** *GF*
Alberta AAA+ Vintage '67 beef
dry-aged 35 days . 11 ounce hand cut
red jacket mashed
local heirloom vegetables
Mt. Boucherie Merlot + 12 ½

CHOICE OF DESSERT TASTING

- | | |
|--|--|
| PETITE COLD SET CHEESECAKE <i>GF</i>
garnished with berry compote, chocolate shavings
<i>Quails' Gate Optima Late Harvest (1.5 oz) +9</i> | WHITE CHOCOLATE CRÈME BRÛLÉE <i>GF</i>
white chocolate . lemon . seasonal fruit garnish
<i>Quails' Gate Optima Late Harvest (1.5 oz) +9</i> |
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