

4-COURSE PRIX FIXE MENU

\$40 PER GUEST | WINE PAIRINGS \$40

wine pairings	first —
gancia p.rose sparkling rose, italy	LEEK + POTATO SOUP with grilled fingerling potato, sour cream, basil olive oil and chives
	second —
okanagan crush pad gamay noir rose, bc	TOMATO + BUFFALO MOZZARELLA SALAD lightly smoked cheese with basil emulsion, sourdough crumbs and mustard greens
clos du soleil capella, sauvignon blanc, bc	MATANE SHRIMP 'MASA ROLL' SUSHI wrapped in nori and sushi rice, avocado, yuzu mayo, crispy tempura bits and sesame seeds
quails' gate chenin blanc, bc	FRESH OYSTERS FOUR WAYS fresh shucked oysters with thai salsa, raspberry mignonette, ponzu pearls trout caviar and creme fraiche
orofino clone 21b riesling, bc	QUEBEC FOIE GRAS PARFAIT (\$8 supplement) house baked brioche, pear and apple chutney, port gel, pistachio and candied orange zest
	main ————————————————————————————————————
cedarcreek estate chardonnay, bc	LINE CAUGHT BC HALIBUT carrot puree, roasted carrots + asparagus, carrot coriander vinaigrette
mission hill reserve merlot, bc	ALBERTA BEEF TENDERLOIN STEAK (\$20 supplement) galic pomme puree, broccolini, roasted pearl onions pickled shallots, port and red wine sauce
castello di albols chianti classico , it	ROASTED BONELESS LAMB LOIN cauliflower rice with mint soaked raisins, zaatar smoked eggplant crispy kale and ras el hanout yoghurt sauce
tinhorn creek pinot gris, bc	SPRING VEGETABLE RISOTTO arborio rice, finished with white wine, stinging nettle, lemon ricotta mascarpone, chives and grana padano
	dessert ————————————————————————————————————
pentage 'our port in a storm', bc	VALRHONA CHOCOLATE 'OPERA' flourless cake layered with dark chocolate mousse + mocha ganache
kettle valley late harvest riesling, bc	FIRST OF THE SEASON RHUBARB meyer lemon-glazed ricotta beignet, vanilla poached rhubarb + yogurt mousse
la stella moscato d'osoyoos, bc	HOUSEMADE PETIT FOURS featuring chocolate, fruit jelly, short bread and salted caramel