

SpearHead Wine Maker's Dinner

April 22nd

Welcome!!

Mix & Mingle ~ Pinot Gric

First Course ~ Chardonnay

Okanagan Poached Pear Salad

Radicchio, Arugula, Red Onion, Crumbled Goat Cheese, Toasted Walnuts

White Balsamic Vinaigrette

Main Course ~ Saddle Block Pinot Noir

Truffled Mushroom & Asparagus Risotto

Cremini, Shiitake, King Oyster Mushrooms, Arugula, Grana Padano Cheese

~OR~

Pan Seared Duck Breast

Organic Okanagan Cherry Sauce, Celeriac Polenta

~OR~

Roasted BC Sable Fish

Shrimp Bisque, Fresh Chives, Lemon Basmati Rice

Finale ~ Cuvee Pinot Noir

Salted Chocolate Pâté

Fresh Raspberry Coulis & Chantilly Cream