

Taste Around 2025 - 3 Course Menu \$55

~ Okanagan Wine Pairings ~ 3 course \$36 ~

“Fresh Seasonal Soup”

~ SpearHead Pinot Gris 40z ~

Roasted Butternut Squash & Ricotta Ravioli

Sundried Tomato, Grana Padano Cream Sauce

~ Meyer Family Pinot Noir 40z ~

Poached Okanagan Pear & Toasted Walnuts

Arugula, Radicchio, Baked Goat Cheese, White Balsamic, Tarragon Vinaigrette

~ Fitzpatrick Riesling 40z ~

Entrée Selections

Pan Roasted Fraser Valley Chicken Supreme

Morel Mushroom Cream Sauce

~ Tinhorn Creek Merlot 40z ~

Seafood Risotto

Wild Caught Prawns, Scallops, Ling Cod, Grana Padano, Carnaroli Rice

~ Meyer OK Valley Chardonnay 40z ~

Slow Braised Australian Lamb Shank

Seared Slow Roasted, Red Wine, Garlic, Shallots, Rosemary

~ Moon Cursor Syrah 40z ~

Desserts

~ Fitzpatrick Crémant 40z ~ or ~ House Made Limoncello 20z ~

Belgian Dark Chocolate Mousse

Callebaut White Chocolate Sauce & Raspberry Coulis

Classic Italian Tiramisu

Kahlua, Espresso, Lady Fingers, Mascarpone Cheese, Cocoa

Vanilla Crème Brûlée

Under a Thin Caramel Crust Lies Velvety Vanilla Custard

Seasonal Vegetables served Family Style with choice of Horseradish Potatoes or Roasted Potatoes with each Entrée

All Our Sauces are House Made with Natural Ingredients