# COMMONS DINE AROUND

# \$45 SET MENU

# **FIRST COURSE**

Choice of

### SUSHI ROLL

choice of any of our sushi rolls Suggested pairing: Driftwood Fat Tug IPA 7%

### CHARCUTERIE PLATE

chicken liver pate, brie, salumi, crostini, apple chutney Suggested pairing: Syncromesh Riesling, Okanagan Valley

### ASHMEAD FARM LAMB KEBAB (+\$6)

harissa, pickled onions, whipped feta, flatbread Suggested pairing: Canter Rosé, Okanagan Valley

# 10 ACRES ROASTED APPLE SALAD

our farm pickled apple, walnut dukkah, whip goat cheese, maple dressing Suggested Pairing: Canter Field Blend White, Okanagan Valley

# TWO PORK CARNITAS TACOS

12hr confit pork shoulder, mojo verde, pickled red onions, salsa verde Suggested pairing: 10 Acres Lager 5%

# SECOND COURSE

Choice of

**ONION SMASH BURGER** american cheese, house sauce, grilled onion, lettuce, fries add bacon \$3

Suggested pairing: 10 Acres Lager 5%

# SUSHI PLATTER

prawn tempura roll, spicy albacore tuna roll and tuna tataki Suggested pairing: Quail's Gate Chenin Blanc, Okanagan

## 1/2 RACK BABY BACK RIBS

FULL RACK +\$4.95

bbq sauce, mashed potatoes or fries, coleslaw or caesar salad Suggested Pairing: Laughing Stock Blind Trust, Okanagan

LASAGNA house made pasta, pomodoro sauce, garlic baguette Suggested Pairing: Blue Grouse Pinot Noir Okanagan Valley

FISH & CHIPS ADD 2ND PIECE \$2.95 Hoyne pilsner beer battered haddock, tartar sauce, fries, slaw Suggested Pairing: Hoyne Pilsner 5.3%

MUSHROOM CANNELONI ricotta, spinach, fennel, peas, pearl onion cream sauce Suggested Pairing: Sea Cider Kings & Spies 8%

THIRD COURSE Choice of

SEASONAL CHEESECAKE coulis, streusel, Chantilly cream Suggested pairing: Clos du Soleil LH, Okanagan Valley

### CHOCOLATE CAKE

coulis, streusel, Chantilly cream

Suggested pairing: Vinamite Port Stile, Okanagan Valley

## 10 ACRES FARM FRUIT CRUMBLE

our farm fruit, salted caramel crumble, almond Suggested Pairing: Phillips Blue Buck 5%