DINE AROUND DINNER | 55

COURSE ONE CHOICE OF:

LITTLE GEM SALAD
bacon, blue cheese, avocado, tomato, corn
la frenz 'clone 21b' riesling 2021 | penticton, bc | 5oz 14

ROAST BUTTERNUT SQUASH SOUP *gf/veg*
spice roasted pumpkin seeds, brown butter
burrowing owl chardonnay 2020 | black sage bench, bc | 5oz 16

GRILLED COTECHINO SAUSAGE *gf*
lentils, mirepoix + balsamic glaze
cantina tollo 'pietrame' montepulciano 2021 | abruzzo, italy | 5oz 11

COURSE TWO CHOICE OF:

BRAISED PORK BELLY *gf*
lentil + bean risotto, pea shoots, caramelized pear jus
hoyne dark matter, 5.3% | victoria, bc | 16oz 9

LOCAL BOUILLABAISSE *gf*
tomato + fennel broth, potatoes, bell pepper rouille
argiolas costamolino vermentino 2022 | sardegna, italy | 5oz 13

HANDMADE PAPPARDELLE *veg*
roasted mushrooms, capers, arugula, white wine garlic cream
quails' gate pinot noir 2022 | kelowna, bc | 5oz 14

COURSE THREE

STICKY TOFFEE PUDDING *veg*
sticky toffee pudding, caramel sauce, vanilla crumb + ice cream
lakebreeze 'chinook' ehrenfelser | naramata, bc | 2oz 11

prices exclude applicable taxes
please note, substitutions + modifications cannot be accommodated
please inform your server of any allergies or dietary restrictions prior to ordering
not all ingredients are listed

EXECUTIVE CHEF **LAURIE MUNN**
SOUS CHEF **RICHARD THURGARLAND**