— *Dine Around & Stay in Town* —

Dinner $65 per person

- FIRST COURSE -

BUTTERNUT SQUASH SOUP GF, VG

coconut, turmeric, pickled onion, sumac pumpkin brittle

Suggested Pairing: Meyer Family 2022 Okanagan Chardonnay • British Columbia, Canada

APPLE & CHICORY SALAD GF, V

macadamia nut, hibiscus, ricotta, caramelized honey & spruce vinaigrette

Suggested Pairing: Unsworth NV Charme de l'Île, Cowichan Valley, Vancouver Island, Pinot Gris / Pinot Noir • British Columbia, Canada

SEARED HUMBOLDT SQUID GF

prawn XO sauce, kholrabi, everything crumble

Suggested Pairing: Apāra 2022 Okanagan, Riesling / Pinot Blanc • British Columbia, Canada
Steel & Oak, Simple Things Pilsner, New Westminster, British Columbia, Canada 5.0%

- MAIN COURSE -

CHICKPEA & BLACKBEAN FRITTERS GF, VG

cashew, local beets, ras el hanout emulsion, pickled jalapeño

Suggested Pairing: Apāra 2022 Okanagan, Riesling / Pinot Blanc • British Columbia, Canada

BUTTER BRAISED LING COD CHEEKS

confit potatoes & sunchoke salad, pickled peppers, kosho emulsion

Suggested Pairing: Lake Breeze 2022 Okanagan Valley, Pinot Blanc • British Columbia, Canada

POTATO CRUSTED CHICKEN BREAST GF

lentil porridge, chanterelle mushroom, roasted garlic emulsion

Suggested Pairing: Meyer Family 2022 Okanagan Valley, Pinot Noir • British Columbia, Canada

STEAK FRITES GF

caramelized onion jam, salsa verde, bordelaise

Suggested Pairing: Phantom Creek 2020 Petite Cuvée, Okanagan Valley, Cabernet Franc / Cabernet Sauvignon + • British Columbia, Canada
Yellow Dog, Chase My Tail Pale Ale, Port Moody, British Columbia, Canada 5.2%

- DESSERT -

EARL GREY CREMEUX VG

wild berry, bergamot, cocoa nib

APPLE TART

miso, sesame, caramel

Suggested Pairing: La Stella 2021 Moscato d'Osoyoos, Okanagan Valley
House of Funk x Ursa Major OSA, Oliver 6.2%

THE Courtney Room