

STAGE FERNWOOD DINE AROUND \$65/Person

Course 1:

For the table:

Bread & Butter

Dauphinois Cheese + Cornichon

Radicchio Salad, Bartlett Pear Vinaigrette, Pickled Grapes

OR

Tuna Crudo, Shiso Vinaigrette, Tonnato Sauce

Paired with: Scout Vineyard A Wild Ferment Riesling, Similkameen Valley VQA

Course 2:

Roasted Honey-Glazed chicken, Braised Navy Beans

OR

Nettle Risotto, Brown Butter Gremolata, Parmesan

Paired with: Nichol Vineyard Pinot Noir, Okanagan Valley VQA. OR 33 Acres of Ocean Westcoast Pale Ale, Vancouver BC

Course 3:

Basque Cheesecake, Calvados Caramel

OR

Orange Creamsicle Cake

Paired With: Lock and Worth Tiny Dancer Piquette Okanagan Valley VQA