



TABLE D'HÔTE

available Sunday to Thursday March 2023

2 courses - \$39.00 3 courses - \$49.00

Wine Pairing

3oz - \$15.00 5oz \$25.00

taxes and gratuities are not included

no substitutions

PAN SEARED SCALLOP

carrot cardamon coulis, citrus butter glaze, grilled mushroom, shaved radish, fresh sprouts

Blue Grouse Pinot Gris – Cowichan Valley, BC

OR

SHAVED APPLE, ARUGULA & TURNIP SALAD

fresh goat cheese & mustard vinaigrette

Tightrope Pinot Gris, Okanagan, BC

COCOA, COFFEE & BOURBON GRILLED PORK CHOP

sweet potato brunoise, beet puree, cider & caramelized onion chutney

Desert Hills Gamay Noir, Okanagan, BC

OR

KILRENNY FARM FRESH PASTA

grilled mushrooms, leeks, root vegetables, garlic confit, white wine & browned butter sauce

Nichol Pinot Noir, Okanagan, BC

CHÔMEUR

Maple caramel cake, toasted pecans, coconut crème anglaise

Stag's Hollow Ice Wine, Okanagan, BC

