

# DINE AROUND

**\$45 PER PERSON + APPLICABLE TAXES**

## STARTERS

**DUCK AND LENTIL SOUP**  
fried wontons

or

**LOCAL BEET AND GOAT CHEESE SALAD**  
heritage farm greens | red and gold beets | b.c. goat cheese | candied walnuts | pomegranate and guava dressing

## MAINS

**GRILLED WILD B.C. SOCKEYE SALMON**  
roasted cauliflower | celeriac puree | smoked bacon | sautéed spinach | red wine jus  
*wine pairing: Sandhill Pinot Gris (add \$13) / craft beer pairing: Bad Tattoo Hellion IPA (add \$7)*

or

**ROASTED GRAIN FED ROSSDOWN FARMS CHICKEN**  
dauphinoise | french green beans | morel tarragon cream  
*wine pairing: Peller Estates Cabernet Merlot (add \$8) / craft beer pairing: Bad Tattoo Clara (add \$7)*

or

**GRILLED SIRLOIN STEAK AND TIGER PRAWNS**  
6 oz angus sirloin | truffle mash | roasted root vegetables | béarnaise sauce  
*wine pairing: Sandhill Merlot (add \$12) / craft beer pairing: Okanagan Springs Pale Ale (add \$7)*

or

**MUSHROOM AND RICOTTA CHEESE RAVIOLI**  
truffle parmesan cream  
*wine pairing: Peller Estates Sauvignon Blanc (add \$8) / craft beer pairing: Bad Tattoo Cerveza Negra (add \$7)*

## DESSERTS

**CHEESECAKE**  
mixed berry compote

or

**LAVA CAKE**  
warm chocolate sauce | vanilla ice cream