

CUPID'S NIGHT OUT



\$45 PER PERSON + APPLICABLE TAXES

STARTERS

BUTTERNUT SQUASH SOUP

Crème Fraîche | Pumpkin Seeds

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