

DINE AROUND 2010 MENU

FEBRUARY 18 ~ MARCH 7

VISTA 18 MENU

APPETIZERS

CAULIFLOWER SOUP

Pecorino crisps, truffle oil

NK'MIP CELLARS PINOT NOIR, VQA ~ \$9.95

OR

CRISP BUTTER SALAD

fried Okanagan goat cheese, hazelnut vinaigrette

*SANDHILL ESTATE VINEYARD SAUVIGNON BLANC,
VQA ~ \$9.00*

OR

ISLAND RACELETTE PLATE

fingerling potato, pickled vegetables, chicken rilette

CEDARCREEK ESTATE CHARDONNAY, VQA ~ \$8.95

MAINS

SLOW ROASTED MOROCCAN SPICED PORK LOIN

tomato and chickpea tagine

*MISSION HILL FAMILY ESTATE RESERVE SHIRAZ,
VQA ~ \$9.50*

OR

CRISPY SKINNED SOOKE TROUT

forbidden black rice, Asian green slaw,
tart yogurt dressing

*WILD GOOSE VINEYARDS "GOD'S MOUNTAIN"
RIESLING, VQA ~ \$9.50*

OR

LOCAL TOFU CABBAGE ROLL

smoked spaghetti squash, fresh tomato sauce

*SUMAC RIDGE ESTATE WINERY GEWURZTRAMINER,
VQA ~ \$7.25*

DESSERTS

ORANGE WHITE CHOCOLATE BRULEE

poppyseed crisp

OR

CURED DUCK SAUSAGE & ISLAND CHEESE

pickled chanterelles, fresh baguette

OR

ANGEL FOOD CAKE

raspberry soup, cream cheese foam

SUMMERHILL PYRAMID CIPES BRUT, VQA ~ \$8.00

3 COURSE MENU ~ \$30.00

TAXES, GRATUITIES AND WINE PAIRINGS NOT INCLUDED