

# WINE + DINE

## 2-COURSES + BOTTLE OF WINE

### \$150

(PER 2 GUESTS)

---

### WINE

---

#### PROSECCO

pergolo, DOCG, Treviso, ITA

#### RIESLING

gray monk, Okanagan Valley, BC

*\*fruit sourced via Niagara, ON*

#### SAUVIGNON BLANC

mission hill, Okanagan Valley, BC

*\*fruit sourced via Marlborough, NZ*

#### ROSÉ

hester creek, Golden Mile Bench, BC

#### GAMAY

rust, Similkameen Valley, BC

#### MERLOT

sandhill, Okanagan Valley, BC

#### CABERNET SAUVIGNON

red rooster, Similkameen Valley, BC

---

### STARTER

---

#### LOCAL ORGANIC GREENS v/gf

compressed apples, maple pepitas,  
aged cheddar, apple shallot vinaigrette

#### OYSTER MUSHROOM “CALAMARI” v/gf

foragers galley mushrooms,  
pickled onions, roasted tomato aioli

#### CHICKEN KARAAGE

tonkatsu bbq sauce, sesame, scallions, kewpie

---

### ENTRÉE

---

#### CHICKEN BREAST gf

herb risotto, summer vegetables,  
pan jus, pecan gremolata

#### CAVATELLI PASTA vo

saanichton farms whole wheat, wild prawns,  
chevre, basil pesto, mushrooms, tomatoes

#### 6oz Beef Striploin gf

roasted fingerling, madeira jus,  
seasonal vegetables, chimichurri

#### CHARRED PORTOBELLA v/gf

smashed potatoes, kale, salsa verde,  
sundried tomato tapenade, onion crumb

**gf** gluten friendly

**gfo** gluten friendly option

**v** vegetarian

**vo** vegetarian option