

WINE + DINE

2-COURSES + BOTTLE OF WINE

\$150

(PER 2 GUESTS)

WINE

CHENIN BLANC PÉT-NAT

lightning rock, Summerland, BC
**fruit sourced via Washington, USA*

ALBARINO

stag's hollow, Okanagan Valley, BC

CHARDONNAY

little engine, Naramata Bench, BC

ROSÉ

gray monk, Okanagan Valley, BC
**fruit sourced via Niagara, ON*

PINOT NOIR

quails' gate, Okanagan Valley, BC
**fruit sourced via Oregon, USA*

SYRAH

hester creek, Okanagan Valley, BC

CABERNET SAUVIGNON

red rooster, Similkameen Valley, BC

STARTER

SCALLOP CRUDO gf

tomato consommé, yuzu kosho,
japanese mayonnaise, cilantro

OYSTER MUSHROOM "CALAMARI" v/gf

foragers galley mushrooms,
pickled onions, roasted tomato aioli

CHICKEN KARAAGE gf

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