

## THREE COURSE MENU

\$56 PER PERSON

### STARTER

CHOOSE ONE

#### MUSHROOM & RICOTTA CROSTINI

sourdough focaccia, grilled oyster mushrooms, whipped lemon ricotta cheese, hot honey, sunflower sprouts

#### ½ POUND FRESH MUSSELS [GF AVAILABLE]

mussels, garlic, butter, white wine, garlic focaccia toast

#### WAGYU BEEF CARPACCIO [GF AVAILABLE]

arugula, grana padano, crispy capers, crostini, truffle aioli

#### WINE SUGGESTIONS

5oz | IL MIONETTO | PROSECCO | IT +14

6oz | LA LINDA 'OLD VINES' | MALBEC | AR +15

6oz | SANTA MARGHERITA | PINOT GRIGIO | IT +15

### ENTRÉE

CHOOSE ONE

#### BRAISED BEEF RIGATONI

grass-fed slow-braised short rib, veal demi cream sauce, grape tomato, arugula, parmesan tuille

#### CASCADE MOUNTAIN STEELHEAD SALMON [GF]

yam potato pave frites, market vegetables, tomato parsley caper relish, basil oil

#### LOCAL BC PORK CHOP [GF]

grilled 10oz bone-in pork chop, hickory smoked bacon cabbage colcannon, grilled vegetables, caramelized okanagan apple jus

#### BUTTERNUT SQUASH RISOTTO

roasted squash, arborio rice, parmesan tuille, sage compound-butter

#### WINE SUGGESTIONS

6oz | SEE YA LATER RANCH | PINOT NOIR | BC, VQA +15

6oz | TOM GORE | CABERNET SAUVIGNON | SONOMA, CA +15

6oz | BURROWING OWL | CHARDONNAY BC, VQA +19

### DESSERT

CHOOSE ONE

#### SEASONAL CRÈME BRÛLÉE [GF]

fresh berries, french macron

#### CHOCOLATE MOUSSE DOME

dark chocolate cake, milk chocolate mousse, raspberry coulis, almond raspberry tuille, mint

2oz WINE SUGGESTION: MISSION HILL | "RESERVE" RIESLING ICEWINE | BC, VQA +17

3oz AFTER DINNER SPECIAL: AFFOGATO MARTINI +18

spiced rum, espresso, simple syrup, amaro montenegro, kahlúa, vanilla ice cream