

AMUSE

Kusshi Oyster

passionfruit “caviar”, bergamot foam, tangerine lace

FIRST COURSE

Textures of Okanagan Beet

Happy Days goat cheese custard, leek ash, arugula
blood orange vinaigrette

2017 50th Parallel Estate Riesling

or

Roasted Garden Sunchoke Soup

caramelized shallots, Noble Tonic XO vinegar, crème fraîche

2017 50th Parallel Estate Pinot Gris

MAIN COURSE

Two Rivers Petit Filet

braised beef + Tiger Blue croquette, potato rösti, roasted carrots
peppercorn demi-glace

2015 50th Parallel Estate Pinot Noir

or

Crispy Steelhead Trout

confit fingerling potato, caramelized fennel, cherry tomato
beurre blanc, tarragon oil, trout roe

2016 50th Parallel Estate Pinot Noir

or

Moroccan Spiced Butternut Squash Gnocchi

ras el hanout, labneh, pomegranate arils, hazelnut crumble, cilantro

2015 50th Parallel Estate Chardonnay

DESSERT

“Tiramisu”

dark chocolate-glazed mascarpone mousse cake, espresso gelato
amaretti crumble, 24k gold

Dinner \$120 per couple, plus tax and gratuity
Wine pairings \$60 per couple, plus tax and gratuity