

# poisson d'avril

THREE COURSE DINNER \$56, PAIR WITH WINE \$24  
SELECT ONE DISH FROM EACH COURSE

## APPETIZERS

### SEABREAM CARPACCIO 🐟

Spinach, crispy shallots, lemon, mint and dijon vinaigrette

– Joseph Mellot Sauvignon Blanc, Loire Valley, France

### SOUPE AUX FRUITS DE MER 🐟

Scallop, mussels, clams, fish, spot prawn, fresh herbs and olive oil

– Covert Farms Rosé, Okanagan, BC

### CITRUS CURED SARDINES 🐟

Arugula, olive oil

– Colle Stefano Verdicchio di Matelica, Marche, Italy

## ENTRÉES

### FENNEL SEED & CORNMEAL CRUSTED STEELHEAD 🐟

Oven roasted fennel and tomato, forbidden rice, charred spring onion vinaigrette

– Bartier Bros. Semillon, Okanagan, BC

### NIÇOISE SALAD PROVENÇAL 🐟

Rare tuna, anchovy vinaigrette, pickled quail egg

– Seven Directions Pinot Noir Rosé, Okanagan, BC

### GRILLED LINE CAUGHT HALIBUT 🐟

arugula salad, bamboo rice and asparagus, smoked tomato vinaigrette

– La Marimorena Albarino, Rias Baixas, Spain

### GRILLED MEDITERRANEAN WHOLE FISH 🐟

Sautéed vegetables, seven grain rice, artichoke and Moroccan olive vinaigrette

– Le Grand Cros L'Esprit de Provence Blanc, Provence, France

### MARINATED LINGCOD POACHED IN BUTTER 🐟

Fennel, onions, zucchini, clams fingerling potato, dill, espellete broth

– Sables d'Azur Rosé, Provence, France

## DESSERT

choose from our menu selection

– Quails' Gate Optima, Okanagan, BC

