

BC SPOT PRAWNS

\$67/PERSON

WINE PAIRING \$23/PERSON or PETIT WINE PAIRING \$15/PERSON

APPETIZERS

YELLOW CAMPARI TOMATO SALAD \$17

grilled BC spot prawns, preserved lemon vinaigrette, micro basil

suggested wine pairing \$9/gls \$38/btl

Misconduct Pinot Grigio 2014 Okanagan, BC

CUCUMBER GAZPACHO \$17

poached BC spot prawns, watercress, cucumber lime relish, espelette oil

suggested wine pairing \$13/gls \$55/btl

Moon Curser Arneis 2015 Okanagan, BC



ENTRÉES

BC SPOT PRAWN DUO \$47 GRILLED & PROVENÇAL STYLE

tagliatelle and zucchini ribbons tossed in extra virgin olive oil

suggested wine pairing \$9/gls \$36/btl

Road13 Stemwinder (Chardonnay-Viognier-Marsanne) 2014 Okanagan, BC

HALIBUT AND BC SPOT PRAWNS \$47

snow pea sprouts, potato fondant, light bisque sauce

suggested wine pairing \$14/gls \$60/btl

Sea Star Blanc de Noir 2015 Pender Island, BC

BC SPOT PRAWN POËLE \$47

brown butter poached BC spot prawns, crispy BC spot prawn heads,

shaved rainbow carrots, bamboo rice

suggested wine pairing \$11/gls \$45/btl

Clos du Soleil Rosé 2015 Okanagan, BC



DESSERT

CHOOSE FROM OUR SELECTION

suggested wine pairing from our selection

