

POISSON D'AVRIL

THREE-COURSE MENU \$56/PERSON

CANADIAN WINE PAIRING (285ml) \$25/PERSON | PETITE PAIRING (150ml) \$15/PERSON
OLD WORLD PAIRING (285ml) \$30/PERSON | PETITE PAIRING (150ml) \$20/PERSON



APPETIZERS

CANNELONI FAÇON BOUILLABAISSE

fish, clam, scallop, mussel, prawn, gruyère et la rouille

suggested wine pairing

Dirty Laundry Vineyard 'Hush' Rosé 2016 Summerland, British Columbia \$11/gls \$45/btl

Prieure de Montezargues Tavel 2015 Rhone, France \$16/gls \$65/btl

ALBACORE TUNA CARPACCIO

dried cherry tomatoes, crispy capers, olive essence, sorrel greens

suggested wine pairing

Road13 'Blind Creek Vineyard' Viognier 2015 Oliver, British Columbia \$9/gls \$38/btl

Pepiere Les Gras Moutons Muscadet 2015 Loire, France \$14/gls \$60/btl

FISH CROQUETTE

garlic and mustard vinaigrette, frisée and tarragon salad

suggested wine pairing

JoieFarm Noble Blend (Aromatic White Blend) 2016 Naramata, British Columbia \$12/gls \$50/btl

Kuhlmann-Platz Gewurztraminer 2016 Alsace, France \$12/gls \$50/btl



ENTREES

NIÇOISE SALAD PROVENÇAL

rare albacore tuna, anchovy vinaigrette, green beans, grape tomatoes, niçoise olives, red and yellow bell peppers, pickled quail egg, red new potatoes

suggested wine pairings

Mission Hill Estate Rose 2017 Kelowna, British Columbia \$8/gls \$38/btl

Domaine Casa Rossa Rosé 2016 Corsica, France \$12/gls \$50/btl

GRILLED LINE CAUGHT BC HALIBUT

shaved zucchini, rainbow carrots, asparagus and shallot salad, fingerling potatoes, tomato and black garlic vinaigrette

suggested wine pairings

Poplar Grove Chardonnay 2016 Penticton, British Columbia \$14/gls \$60/btl

Gassier 'Lou Coucardie' Costieres de Nimes (Rousanne/Grenache/Viognier) 2014 Rhone, France \$22/gls \$90/btl



FENNEL INFUSED BAKED WHOLE MEDITERRANEAN FISH

brown butter and garlic sautéed vegetables, seven grain rice

suggested wine pairings

Quails' Gate Chenin Blanc 2016 West Kelowna, British Columbia \$12/gls \$50/btl

Domaine Alain Gueneau 'La Guiberte' Sancerre 2015 Sancerre, France \$19/gls \$80/btl

SAFFRON POACHED LING COD

yellow zucchini, padrón peppers, shallots, house made gnocchi, saffron fish broth

suggested wine pairings

7 Directions Cabernet Franc Rosé 2017 Okanagan Falls, British Columbia \$9/gls \$38/btl

Domaines Bunan 'Moulin des Costes' Bandol Rosé 2015 Bandol, France \$16/gls \$65/btl

PANKO BREADED LOCAL TROUT FILETS

wilted spinach salad, sundried tomato, feta cheese, mediterranean olives, walnuts, fresh herbs

suggested wine pairings

Little Engine 'French Family Release' Chardonnay 2016 Naramata, British Columbia \$16/gls \$65/btl

Remoissenet 'Le Prefere du Roi Henri IV' Givry 2014 Burgundy, France \$20/gls \$85/btl



DESSERT

CHOOSE FROM OUR SELECTION

with suggested wine pairing

