

HEIRLOOM TOMATOES

3 COURSE MENU \$58/PERSON

PINK WINE PAIRING \$30/PERSON | PETIT PINK WINE PAIRING \$20/PERSON

APPETIZERS

RUSTIQUE TOMATO AND FISH CHOWDER

fresh fish, compressed heirloom tomatoes, vegetables, herbs, extra virgin olive oil

suggested wine pairing

Rimauresq Cru Classe Rosé 2016

Cotes de Provence, France

TOMATO AND NECTARINE SALAD

whole grilled Argentinian prawns, red onion, fresh basil, sherry vinaigrette

suggested wine pairing

Synchromesh 'Cachola Family Vineyard' Cabernet Franc Rosé 2017

Similkameen Valley, British Columbia

ENTRÉES

BROWN BUTTER POACHED CHICKEN BALLOTINE

sundried tomato and marcona almond pesto,
heirloom tomato wedges, orzo, tomato compote

suggested wine pairing

Prieure de Montezargues Tavel Rosé 2016

Rhone, France

TOMATO RISOTTO WITH WILD MEXICAN PRAWNS AND HOKKAIDO SCALLOPS

grilled heirloom tomatoes, oven roasted roma tomatoes, gem tomato
and piparras pepper salsa, shaved grana padano cheese and basil oil

suggested wine pairing

Tomaresca Calafuria Negroamaro Rosé 2017

Salento, Italy

GRILLED HALIBUT WITH SMOKED TOMATO VINAIGRETTE

sautéed leafy greens, Provençal fingerling potatoes with oven dried tomatoes

suggested wine pairing

Domaine de Carteyron 'Cuvee Malyse' Rosé 2017

Cotes de Provence, France

DESSERT

TOMATO AND RASPBERRY SAVARIN CAKE

tomato sabayon

suggested wine pairing

JoieFarm Plein de Vie Brut 2017

Naramata, British Columbia

