

VALENTINE'S DAY

MENU \$94/PERSON
FRENCH WINE PAIRING \$75
BC WINE PAIRING \$55


1ST AMUSE BOUCHE

chef's creation to tantalize your mouth

2ND FRESH OYSTERS


pear vinegar mignonette with shallots
and black pepper, fresh lemon


 Sperling Vineyards Heritage Series Brut
2011 Kelowna, British Columbia

 Lanson Black Label Brut
NV Reims, Champagne

3RD LOCAL DUNGENESS CRAB AND CELERIAC REMOULADE


smoked herring roe, salmon
roe, micro sprouts

 Tantalus Vineyards Riesling Lab
2017 Kelowna, British Columbia

 Domaine Zind-Humbrecht Riesling Turckheim
2016 Alsace, France

4TH ROASTED PARSNIP SOUP

truffle chantilly cream and shaved
black truffle

 Martin's Lane Winery 'Naramata Ranch Vineyard'
Pinot Noir
2014 Kelowna, British Columbia

 Domaine Taupenot-Merme Auxey-Duresses 1^{er} Cru
2014 Burgundy, France


5TH PEAR SORBET

with Okanagan Spirits Poire Williams
and Vaporetto Extra Seco Prosecco

6TH

DOUBLE CUTAUSTRIAN LAMB CHOP PÔELE

butternut squash and cauliflower purée duo,
sautéed baby kale, olive oil infused lamb jus,
shaved truffle


 Vanessa Vineyard 'Right Bank'
(Merlot/Cab Franc/Cabernet Sauvignon)
2014 Similkameen Valley, British Columbia

 Château La Fleur Morange Mathilde Saint-Emilion
2011 Bordeaux, France

OR

MEDITERRANEAN SEABREAM

caramelized sunchoke, sautéed brussel
sprout leaves, saffron butter sauce


 Sea Star Vineyards Blanc de Noir
2017 Pender Island, British Columbia

 Clos Marie 'Les Trois Saisons' Pic Saint-Loup Blanc
2016 Coteaux-du-Languedoc, France

7TH RASPBERRY POT DE CRÈME

candied blood orange, house made macarons
and Thomas Haas Chocolates

 Kettle Valley Caboose Solera
Naramata, British Columbia

 Château de Laubade
1988 Bas Armagnac, France

