

FEATURED WINERY SERIES

2 COURSE MENU \$72/PERSON
2 COURSE WINE PAIRING \$35/PERSON
2 COURSE PETIT WINE PAIRING \$25/PERSON

THIS MONTH'S FEATURED BC WINERY DINNER

A MENU INSPIRED BY
ATLANTIC LOBSTER AND TANTALUS VINEYARDS
WINEMAKER: DAVID PATERSON

FIRST COURSE

CHILLED LOBSTER SALAD

yellow tomato, asparagus, micro sorrel, champagne vinaigrette

SUGGESTED WINE PAIRING

TANTALUS VINEYARDS ROSÉ, PINOT NOIR/PINOT MEUNIER
2020 KELOWNA, BRITISH COLUMBIA, CANADA

\$15 GLASS | \$60 BOTTLE

OR

LOBSTER BISQUE

atlantic lobster meat, chive crème fraîche

SUGGESTED WINE PAIRING

TANTALUS VINEYARDS BLANC DE BLANCS, CHARDONNAY
2018 KELOWNA, BRITISH COLUMBIA, CANADA

\$17 GLASS | \$71 BOTTLE



SECOND COURSE

BASQUE STYLE ROASTED LOBSTER

baby bell peppers, spanish chorizo, fingerling potatoes, espelette, cilantro oil

SUGGESTED WINE PAIRING

TANTALUS VINEYARDS RESERVE PINOT NOIR, PINOT NOIR
2016 KELOWNA, BRITISH COLUMBIA

\$25 GLASS | \$105 BOTTLE

OR

WHOLE ATLANTIC LOBSTER

steamed, grilled or sautéed provençal style, seasonal vegetables, seven grain rice

SUGGESTED WINE PAIRING

TANTALUS VINEYARDS CHARDONNAY, CHARDONNAY
2012 KELOWNA, BRITISH COLUMBIA, CANADA

\$22 GLASS | \$90 BOTTLE