



3 COURSE MENU \$59/PERSON

3 COURSE OKANAGAN CRUSH PAD VQA WINE PAIRING
FULL POUR \$36/PERSON
PETIT POUR \$21/PERSON

APPETIZERS

HERBES DE PROVENCE CRUSTED GOAT CHEESE
beurre blanc, balsamic reduction, mixed greens

suggested wine pairing

2019 NARRATIVE CHENIN BLANC
\$11 GLASS | \$45 BOTTLE

OR

ESCARGOT

garlic, parsley, brandy, butter sauce

suggested wine pairing

2021 GARNET VALLEY RANCH CHARDONNAY
\$16 GLASS | \$64 BOTTLE

OR

PATÉ DE CAMPAGNE

cornichon, brandied fig, house made crostinis

suggested wine pairing

2020 HAYWIRE GAMAY NOIR
\$12 GLASS | \$48 BOTTLE

ENTRÉES

BOUILLABaisse

west coast style, prawns, scallops, mussels, clams, fish,
fingerling potatoes, gruyère et la rouille

suggested wine pairing

2019 NARRATIVE VIOGNIER/SYRAH
\$10 GLASS | \$42 BOTTLE

OR

WILD MUSHROOM RAVIOLI WITH PRAWNS

white wine butter sauce, garlic, fresh tomato, herbs

suggested wine pairing

2021 GARNET VALLEY RANCH PINOT NOIR
\$17 GLASS | \$71 BOTTLE

OR

GRASS FED BEEF TENDERLOIN

(add \$6 when ordering this dish)

green beans, shiitake mushrooms, garlic mashed potatoes, red wine peppercorn jus

suggested wine pairing

2019 NARRATIVE SYRAH/VIOGNIER
\$14 GLASS | \$55 BOTTLE

THIRD COURSE

CRÈME CARAMEL

palmier cookie, fresh whipped cream

suggested wine pairing

2013 HAYWIRE VINTAGE BUB
\$19 GLASS | \$80 BOTTLE

OR

FONDANT AU CHOCOLAT

rich chocolate mousse, raspberry coulis, palmier cookie

suggested wine pairing

NARRATIVE FORTIFIED
\$8 GLASS