

Pairings

Amuse-Bouche

Golden King crab gougère

Local carrot cylinder w/ toasted walnut, feta & wild BC sumac 🍷

3oz Sparking Zinfandel, Covert Farms - Oliver, BC

Soup

Roasted local butternut squash & lemongrass soup w/ black sesame

& candied ginger vinaigrette, cilantro microgreens w/

pan seared Hokkaido scallops OR

tempura 'Grassland Greens' shiso 🍷

2oz 'Singing' Grüner Veltliner, Laurenz V - Kremstal, Austria

Salad

Smoked duck breast w/ roasted celeriac & frisée salad, blistered grapes, Port gastrique &

crispy Beluga lentils

Beet salad w/ poached golden beet carpaccio, roasted ruby beets, citrus, candied pistachio, fresh

chèvre & shallot vinaigrette 🍷

2oz Cabernet Franc, Southbrook - Niagara-on-the-Lake, Ontario

2oz Cheverny, Delaille Domaine du Salvard - Loire, France

All-out Accompaniment for Two (Add \$28) 2oz Late Harvest Optima, Quail's Gate, Kelowna, BC (\$10)

Foie gras two ways: pan seared medallion & house made terrine w/ orange blossom water &

candied orange peel fougasse, pink peppercorn

Granité

Citrus granité w/ house made thai basil & orange liqueur

Main

Red wine braised local beef cheek w/ 'Our Farm' shallot tarte tatin & root vegetable macedoine

Main Pescatarian/Vegetarian

Pan roasted halibut w/ sauce vierge & local tomato beurre blanc OR

Grilled vegetable & garden basil pesto terrine w/ toasted pine nut & lemon quinoa pilaf 🍷

3oz Pinot Noir, D'Angelo Estate Winery - Naramata Bench, BC

3oz Pecorino, Umani Ronchi - Abruzzo, Italy

2oz Amaretto - Italy

Dessert

Panna cotta w/ Empress gin gelée & pomegranate

OR

Fromages - Grey Owl/fig jam; Louis d'Or/toasted pecan & pear; St. Agur/coffee marzipan

Mignardises

Ecocao Whole Fruit chocolate truffle

Lemon pistachio financier

Espresso, Capuccino or Tea

*Then love knew it was called love.
And when I lifted my eyes to your name,
suddenly your heart showed me my way*
Pablo Neruda

COCKTAILS

Kir Royale \$12

house cassis, Veuve de Vernay

Sour Cherry Manhattan \$15

bourbon, house made Carmincello, sweet vermouth,
bitters

The Rose Lady \$14

rose gin, lemon, pomegranate, egg white

Offered Wednesday, February 14th, 2024

2 seating's: 5-5:30 pm and 7:15-7:45 pm

Regular & Pescatarian Menu \$90/guest

🍷 Vegetarian Menu \$80/guest

Wine Pairing \$45/guest (cocktails not included)

Taxes & Gratuity not included

Reservations are required