

## Pairings

### Amuse-Bouche

3oz Riesling Brut, Bench 1775, Naramata Bench, BC

Bone marrow croquette, beurre rouge

Celeriac medallion w/ lentil purée & pinenut gremolata (gf,df)🍷

### Salad

2oz Sauvignon Blanc/Semillon, Covert Farms, Oliver, BC

Pan seared scallops w/ heirloom squash purée, frisée salad, triple crunch mustard vinaigrette &

bacon lardons (gf)

Endive salad w/ whipped gorgonzola, grilled pear & candied walnuts (gf)🍷

### Appetizer

2oz Lirac GSM, Domaine Giraud, Fronsac, France

Heirloom tomato sugo w/ house made lamb merguez, pommes parisiennes, crispy chickpeas

& harissa aioli (gf,df)

Heirloom tomato sugo w/ sofrito filled agnolotti, crispy chickpeas, harissa aioli

& boutique olive oil (df)🍷

### All-out Accompaniment for Two (Add \$28)

3oz Veuve du Vernay Brut, France (add \$10)

Oysters on the half shell, house mignonette, fresh horseradish & fermented hot sauce (gf,df)

### Granité

Ruby grapefruit & ginger sorbet (gf,df)

### Main

3oz Miscela Tempranillo, D'Angelo Estates, Naramata Bench, BC

Duck leg confit, celeriac macedoine & spiced duck jus, foie gras cremeux, choux pastry

& fermented blackberry

### Main Pescatarian

3oz Pinot Noir, D'Angelo Estates, Naramata Bench, BC

Grilled king salmon w/ fingerling potatoes, roasted asparagus & light hollandaise (gf)

### Main Vegetarian

3oz Pinot Noir, D'Angelo Estates, Naramata Bench, BC

Grilled vegetable terrine w/ lemon quinoa & black bean pilaf, herb chutney (gf,df)🍷

### Dessert

2oz Taylor Fladgate, 10 yr Tawny Port

Chocolate lava cake, red wine poached pear & whipped caramel ganache, sea salt

OR

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

### Mignardises

Espresso, Capuccino or Tea

Vanilla rose sable

Lemon pistachio financier

So I love you  
because  
the entire universe  
conspired  
to help me find you

Paulo Coelho

## 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

Friday, February 14th & Saturday, February 15th

2 seatings: 5:00-5:45 pm and 7:15-8:00 pm

Regular & Pescatarian Menu \$98/guest

🍷 Vegetarian Menu \$88/guest

Wine Pairing \$55/guest (cocktails not included)

Taxes & Gratuity not included

Reservations are required

Reserve online: [www.caloriesrestaurant.ca](http://www.caloriesrestaurant.ca)