

DINE OUT MENU - \$55.00

Add wine pairing: \$15.00 (3 oz. size)

FIRST COURSE

BEEF CARPACCIO "CAESAR"

Anchovy Dressing + Garlic Pangrattato + Crispy Capers + Parmesan + Cured Egg Yolk

Wine Pairing: Mission Hill Sauvignon Blanc, 2022 - Okanagan Valley, BC

or

MACCHERONI FRITTI AL TARTUFO

Truffle Espuma + Micro Salad

Wine Pairing: Cedar Creek Chardonnay, 2022 – Okanagan Valley, B.C.

SECOND COURSE

NDUJA PACCHERI

Nduja Sausage + Mascarpone Cream + Toasted Hazelnuts

Wine Pairing: 7 Deadly Zins Zinfandel, 2019 – Sonoma County, California, U.S.A.

or

RED WINE BRAISED BEEF

Risoni Fungi + Gremolata + Garlic Pangrattato + Truffle

Wine Pairing: Batasiolo Barolo, 2019 - Piedmonte, Italy

or

SHALLOT + CIPOLLINI ONION TARTE TATIN

Crumbled Gorgonzola + Hazelnuts + Wild Arugula

Wine Pairing: Sage Hills Gewurztraminer, 2022 – Okanagan Valley, B.C.

DESSERT

CHOCOLATE PURSE

Phyllo Pastry + Chocolate Ganache + Candied Almonds + Amaretto Compressed Cherries

Wine Pairing: Fonseca Bin 27 Reserve Port, NV - Douro Valley, Portugal

or

PAVLOVA "SPHERE"

Vanilla Chantilly + Pistachio + Pomegranate + Compressed Strawberries

Wine Pairing: Mionetto Prosecco, NV - Okanagan Valley, BC