

CHEF'S MENU

Summer Tasting Menu #1

NASTURTIUM WRAPPED SOCKEYE SALMON

textures of raspberry, cured roe, sumac crème fraiche,
puffed skin, nasturtium emulsion

*Culmina 'Saignée' Rosé 2016
Golden Mile, British Columbia*



FRESH MOZZARELLA TORTELLINI

parma broth, heirloom tomatoes, basil seed, guanciale,
fennel pollen

*Meyer Family Vineyard 'Stevens Block' Chardonnay 2016
Okanagan Falls, British Columbia*



FRASER VALLEY RABBIT PORCHETTA

pancetta, heirloom carrots, pinenut cassoulet, natural jus

*Foxtrot Pinot Noir 2014
Naramata, British Columbia*



FIG & PISTACHIO

brown butter phyllo, sweet wine poached fig, ricotta,
pistachio praline, honey

*Averill Creek 'Cowichan Tawny' 2008
Cowichan Valley, British Columbia*

*Sommelier Selection
Wine Pairing Supplement \$85*

