

CHEF'S MENU

Summer Tasting Menu #3

FOIE GRAS TERRINE

cherry, truffle, hazelnut crumble, fresh mint

*Similkameen Collective Roussanne 2013
Similkameen Valley, British Columbia*



QUADRA ISLAND SCALLOP

textures of corn, chanterelles, tarragon, chorizo,
smoked scallop

*Little Engine 'Platinum' Chardonnay 2015
Naramata, British Columbia*



SABLE FISH

smoked croquette, grilled humboldt, cauliflower, caviar,
squid ink vinaigrette

*Meyer Family Vineyard 'Micro Cuvee' Pinot Noir 2015
Okanagan Falls, British Columbia*



APRICOT & BRIE

roasted apricot, candied pecans, honey, pickled apricot,
le dauphin brie, whole wheat sourdough crisp

*Mission Hill Late Harvest Vidal 2012
Okanagan Valley, British Columbia*

*Sommelier Selection
Wine Pairing Supplement \$85*

