



HOLIDAY CELEBRATION

3-COURSE MENU • \$49 PER PERSON | WINE PAIRING add \$40

AMUSE-BOUCHE

Oyster Duo

1 East Coast + 1 West Coast oyster

WINE PAIRING: BOTTEGA 'GOLD' PROSECCO • GLERA - TREVISO, ITALY • 5 OZ

APPETIZER

Miso Maple Squash Soup

WINE PAIRING: FRANCA ESTATE • RIESLING, 2022 - OKANAGAN VALLEY, BC • 5 OZ

or

Kale Salad

Caesar dressing, kale, bacon bits, parmesan

WINE PAIRING: BLUE MOUNTAIN, ESTATE CUVÉE • SAUVIGNON BLANC, 2022
OKANAGAN VALLEY, BC • 5 OZ

MAINS

Pan-Seared Salmon with Gastrique

Atlantic salmon, gastrique, roasted seasonal vegetables

WINE PAIRING: CEDAR CREEK • CHARDONNAY, 2021 - OKANAGAN VALLEY, BC • 5 OZ

or

Zucchini Pesto Linguine

basil pesto, spiral zucchini, parmesan, pine nuts

WINE PAIRING: KRIS • PINOT GRIGIO, 2021 - VENETO, ITALY • 5 OZ

ADD-ON +\$10 (choice of one): Clams (8 oz) | Scallops (3 pcs) | Prawns (4 pcs)

DESSERTS

+\$10 (choice of one)

New York Style Cheesecake

vanilla ice cream, fresh berries, berry compote

WINE PAIRING: FRANGELICO LIQUOR • FRUIT BEVERAGE (HAZELNUT) - PIEDMONT, ITALY • 2 OZ

or

Dark Chocolate Brownie

WINE PAIRING: TAYLOR FLADGATE TAWNY PORT • TOURIGA NACIONAL BLEND
DOURO, PORTUGAL • 2 OZ

PRICES EXCLUDE TAX AND GRATUITIES