



regional tasting lounge

Olympic menu featuring BC coastal fare

"I source local fresh, organic ingredients whenever possible.
My passion is to experiment and offer memorable dishes every time."

Grant Hunnisett, Executive Chef

"I have paired Chef's creations with select unique, handcrafted British Columbian wines. Wineries featured are all small to medium in size with a production of 2,500 to 50,000 cases, primarily located in the Okanagan valley, 400k east of Vancouver, the lower mainland or Vancouver island. I hope you enjoy this selection."

Santé!

Alain Canuel, Sommelier

~ 1st ~

warm beetroot salad

happy day goat cheese, sherry vinaigrette & walnuts

Noble blend, Joie 09-\$11

garbanzo soup

chickpea & roasted garlic, cauliflower puree

Gewurztraminer, Pentage 09-\$10

oak smoked duck breast carpaccio

micro greens pomegranate vinaigrette

Pinot Noir, Church & State Hollenbach Vineyard 07-\$12

seared albacore tuna

preserved lemon vinaigrette tabouleh

Pinot Gris La Stella 08-\$12

~ 2nd ~

pan seared beef tenderloin

potato gratin, peppercorn sauce

Blackwood Lane Alliance - \$22

berkshire pork belly

hibiscus cabbage, braeburn apple & cipollini onions

root vegetable slaw

Riesling, Tantalus 08 - \$12

pan seared polenta medallions

toasted fennel seed polenta, wild mushrooms, red

pepper goat cheese puree

Cabernet Franc, Sumac Ridge 06 - \$10

lapsang souchong tea salmon

smoked tea marinated salmon, baby fennel

lemongrass scented basmati

Merlot, Young & Wyse 08 - \$13

~ 3rd ~

house made smores

graham cracker, marshmallows, callebaut chocolate dip

Walnut wine, Vista d'oro, BC 07 - \$16

braeburn apple crumble

Okanagan apples, fennel scented vanilla gelato

Riesling Ice-wine Paradise Ranch 08 - \$10

house made saffron gelato

pistachio brittle

Mead, vintage sac, Tugwell Creek Meadery 08 - \$9

chocolate brownie

feature gelato

Port, Sumac Ridge, Pipe 05 - \$9

sides

side dishes with your dinner

house made moroccan spiced bread <i>caraway & cardamom butter</i>	7
house marinated olives <i>olive assortment, served warm</i>	7
wild mushrooms <i>caramelized shallot, garlic & herbs</i>	8
spiced chickpeas <i>thinly sliced onion, pine nuts, garlic, raisins & herbs</i>	6

Aperitif

Campari	Italy	6
Pernod	France	6
Lillet Blanc	France	6
Cinzano Rosso	Italy	6
Noilly Prat Extra Dry	France	6
Noilly Prat Rouge	France	7