

3 • 6 prix fixe

\$20/person

starter. *choice of one*

seasonal soup 'farm inspired'

caesar gem lettuce salad

grana padano, dried little tomatoes, lemon-herb croutons

baby iceberg salad

warm shimeji mushrooms, smoked bacon,
dried cherries, blue capri-buttermilk dressing

main. *choice of one*

slow roasted beef short rib

white cheddar whipped potatoes,
garlicky spinach, lapin cherry sauce

penne tomato-rosemary ragout and cream

cultivated mushrooms, roasted garlic,
parmesan breadcrumbs + italian sausage no charge

1/2 rack okanagan cherry spareribs

jalapeno-chili cornbread, aged cheddar potato puree, asparagus

grilled skinless chicken breast

with mashed potatoes and seasonal vegetable

mini-dessert. *choice of one*

ambrosia apple doughnut

creme fraiche ice cream, scotch caramel

'soft center' chocolate cake

frozen orange parfait, white chocolate ganache

"house churned" ice cream or sorbet

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local
LOUNGE • GRILLE

The local fine print applies to all items. Thank you.

- available between 3:00pm - 6:00pm
- For parties of 8 or more, an 18% gratuity will be added to your bill. Please feel free to increase or decrease this gratuity at your discretion.
- if you have any food allergies or special dietary restrictions, please notify your server
 - all items subject to 12% hst
- Menu and pricing subject to change
- Dining in only and no split plates.