



TINHORN CREEK

NATURALLY SOUTH OKANAGAN

AMUSE

sweet potato pancake, quail egg,
Northern Divine Caviar, crème fraîche

TINHORN CHARDONNAY 2015
VQA – pineapple, citrus, French oak, hay

FIRST COURSE

BOUNTY FROM THE SEA
pan seared scallops, prawns, salsa verde,
scallop shell

TINHORN GEWÜRZTRAMINER 2015
VQA – lychee, honey, ginger, rose petal

SECOND COURSE

SMOKED LAMB CHOPS
pan seared polenta, BC wild mushrooms, beurre noisette

TINHORN PINOT NOIR 2012
VQA – black cherries, dried herbs, deep dark velvet

GRANITÉ

PASSION FRUIT SORBET

THIRD COURSE

PHEASANT DUO
seared breast, confit leg, shallots,
Saskatoon berry purée, French beans, farro risotto

TINHORN OLDFIELD SERIES MERLOT 2012
VQA – vanilla, caramel, plum, spice, cinnamon, cloves

FOURTH COURSE

CHOCOLATE MASCARPONE TART
roasted pistachio white chocolate bark,
caramelized popcorn smoked bacon,
crushed pepper ice cream

TINHORN OLDFIELD SERIES 2 BENCH BLEND 2011
VQA – earth, tobacco, black cherry, violets

This will be group style seating to enjoy maximum feasting & merriment!

Please Note since all our dishes are prepared to order, our kitchen operation may involve shared cooking and preparation areas. While we will do our best to meet any dietary or allergy restrictions, we cannot guarantee that any menu item can be completely free of allergens.

Applicable taxes and gratuities are additional.