

**2017 Parksville UNCORKED Wine Dinner**

***"Taste of the Okanagan Terriors"***

Saturday Feb. 25<sup>th</sup> 6:00 PM

**Welcome**

**Liquidity Pinot Gris, 2015 – Okanagan Falls Allendale Vineyard and Lucy Vineyard**

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**Moon Curser, Afraid of the Dark Viognier Blend, 2015 - Osoyoos East Bench**

***Roasted Butternut Squash Bisque***

*Charred Apricot and Ginger Fritter with Hints of Cumin and Coriander, Saffron Yogurt Bubbles*

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**Misconduct Wine Co, Suspect Series Chardonnay, 2015 - Oliver, Center Bench**

***Terrine of Sea Bass and Scallop Dancing with Black Truffle and Asparagus***

*Atlantic Lobster Tempura, Golden Delicious Apple Chutney*

*Roasted Fennel, Spanish Onion and Bacon Slaw*

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**Liquidity Pinot Noir, 2014 – Okanagan Falls, Estate Vineyards**

**Misconduct Wine Co, Suspect Series Pinot Noir, 2014 – Naramata Bench, Blenheim Hill Vineyard**

***BC Quail and Chanterelle Mushroom Ravioli***

*Sweet Onion and Leek Tart, Cranberry and Roasted Pumpkin Hash, Salsify, Red Wine Reduction*

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***Vancouver Island Saskatoon Berry Ice***

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**Moon Curser, Dead of the Night Syrah Blend, 2013 - Osoyoos, East Bench**

**Misconduct Wine Co, Suspect Series, Syrah / Malbec, 2013 - Oliver/Osoyoos**

***Roasted 45 Day Aged "Vintage 67" Striploin***

*Yukon Gold Potato Duo, Caramelized Cipolin Onions*

*Grilled Baby Carrot and Zucchini Blossom, Pan Jus Lie*

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**Misconduct Wine Co, Suspect Series Inverno Icewine, 2013**

*Chocolate Swirl Maple Bacon Bomb, Brioche French Toast, Foie Gras and Peaches and Cream*

\$159 Per Person

Plus applicable taxes

Price Includes Gratuities