



Mother's Day

THREE COURSE DINNER

\$64 PER PERSON + WINE PAIRING SUGGESTION

STARTER

choose one

CAULIFLOWER & TRUFFLE VELOUTÉ [GF]

crispy leek, basil oil

SPINACH & STRAWBERRY SALAD [GF]

fresh spinach, sliced strawberries, pickled red onion, okanagan goat cheese, toasted walnuts, honey balsamic vinaigrette

AHI TUNA CARPACCIO

togarashi spiced tuna, sunflower sprout salad, pickled onion, edamame, wonton crisps

Wine Pairings: Mission Hill "Estate" Chardonnay | BC, VQA \$13 (6oz)

Il Mionetto | Prosecco | IT \$14 (5oz)

Kim Crawford | Sauvignon Blanc | NZ \$16 (6oz)

ENTRÉE

choose one

HAIDA GWAI HALIBUT [GF]

pan seared 5oz halibut, spring pea risotto, market fresh vegetables, saffron tomato beurre blanc

FRASER VALLEY DUCK À L'ORANGE [GF]

seared duck breast, orange gastrique, potato pave frites, cranberry relish, market fresh vegetables

8oz PRIME RIB

slow roast prime rib, roasted garlic mashed potatoes, market fresh vegetables, cabernet demi-glaze, yorkshire pudding

STUFFED ACORN SQUASH [GF]

soffritto, braised quinoa, dried cranberries, pine nuts, parmesan preggiano, kale

Wine Pairings: Tom Gore | Cabernet Sauvignon | Sonoma, CA \$15 (6oz)

See Ya Later Ranch | Pinot Nior | BC, VQA \$15 (6oz)

Burrowing Owl | Chardonnay | BC, VQA \$19 (6oz)

DESSERT

choose one

PINA COLADA CAKE

coconut mousse, pineapple purée cake, passionfruit gel, berries, mint, white chocolate bark

CHOCOLATE MOUSSE DOMES [GF]

belgium chocolate mousse, raspberry coulis filling, amaretto almond praline, berries, mint

Wine Pairings: Mission Hill | "Reserve" Riesling Icewine | BC, VQA \$17 (2oz)

Specialty "After Dinner" Cocktail: Affogato Martini \$ 18 (3oz) | spiced rum, espresso, simple syrup, amaro montenegro, kahlúa, vanilla ice cream