



CHEF IN RESIDENCE: BRUNO FELDEISEN

TO START

Roasted Parsnips & Pear Soup

Toasted Seeds, Togarashi, Copa
Little Engine 'Silver' Chardonnay, Naramata Bench 2021

or

Seared Hokkaido Scallops

Braised Endive, Green Apple, Kale Purée, Miso Lemon Drizzle
Culmina 'Unicus' Gruner Veltliner, Golden Mile Bench 2022

or

Beet Salad

Grapes, Herbed Ricotta, Candied Hazelnut
French Door 'Fleur' Gamay Blend, Black Sage Bench 2022

ENTRÉE

Pan Seared Steelhead Trout

Brown Butter Squash & Cauliflower, Onion Marmalade, Salmon Roe Beurre Blanc
Mirabel Pinot Noir Rosé, East Kelowna 2022

or

Stuffed Lamb Saddle

Sweet Potato Puree, Balsamic Pearl Onions, Shiitake Mushrooms
Daydreamer 'Amelia' Syrah, Naramata Bench 2022

or

NY Strip Loin

Creamy Parmesan Potato Gratin, Caplansky's Horseradish Mustard, Red Wine Jus
La Stella 'Espresso' Super Tuscan Blend, Osoyoos 2020

TO FINISH

Olive Oil Semolina Cake

Lemon Curd, Preserved Blueberries
Three Sisters Cane Cut Riesling, Naramata Bench 2021

or

Tangerine Pana Cotta

Citrus Compote, Lime Meringue
Nomad Handcrafted Ice Cider, Summerland 2019

or

Warm Chocolate Cake

Coffee Crumble, Vanilla Ice Cream
Moraine O'Port, Naramata Bench 2020

Wine Pairing \$49