

JANUARY 14-31, 2022



\$55 per person plus 5%gst

amuse

crusted pacific octopus

sesame and nori crusted, braised zucchini
broad bean-avocado puree
roasted tomatoes

*Lake Breeze, Pinot Blanc, BC
12/36/58*

duck confit crispy salad

fresh lettuce, crispy noodles
poached jellyfish, plum dressing

*Frind, Estate Cuvee, Pinot Noir, BC
13/39/65*

palate cleanser

arctic char, scallops, prawns

lobster laksa broth, sambal rouille
roasted root vegetable
patatas bravas, greens

add crab cake \$15

*Hester Creek, Chardonnay, BC
13/39/65*

elk escalope

prime rib fritters, cherry compote
winter vegetables, foie-truffle jus

add foie gras \$15

*La Stella Fortissimo, Osoyoos, BC
16/48/74*

dessert

matcha mandarin mousse

white chocolate, orange namelaka

pecan mascarpone spring rolls

dark chocolate and tonka bean creme

*Moraine Ice Wine BC
12*

