

# CHEF'S TASTING MENU

Sample – Day 1

## **HEIRLOOM TOMATO SALAD**

Charred lemon vinaigrette, basil gelee, crispy farro, olive oil

*Burrowing Owl, Sauvignon Blanc ~ 2016  
Oliver, British Columbia, Canada*

## **SPOT PRAWN RISOTTO**

Shellfish reduction, pickled seaweed, sea asparagus, toasted nori

*Culmina Family Estate 'Unicus,' Gruner Veltliner ~ 2017  
Golden Mile, British Columbia, Canada*

## **SALT SPRING ISLAND LAMB**

Variations of carrots, wilted greens, sesame snaps, natural jus

*Mission Hill 'Oculus,' Bordeaux blend ~ 2012  
Kelowna, British Columbia*

## **CARAMEL TIRAMISU**

Marscapone whipped ganache, coffee crèmeux, caramel glaze

*Quails' Gate, Optima Late Harvest ~ 2015  
Okanagan Valley, British Columbia, Canada*

wine pairing supplement \$85

