

CHEF'S TASTING MENU

Sample – Day 2

MARINATED MUSSELS & CLAMS

Horseradish cream, lemon and tomato pearls, celery salt soda crackers, fresh herbs

*Summerhill 'Cipes,' Sparkling Rosé
East Kelowna, British Columbia, Canada*

FRASER VALLEY SOUS-VIDE DUCK EGG

Duck confit polenta, textures of spring onions, Madeira jus

*Nichol, 'Orange' Pinot Gris ~ 2016
Naramata, British Columbia, Canada*

LOIS LAKE STEELHEAD

Dungeness crab gnocchi, artichoke barigoule, sunchokes, compressed celery

*Little Engine 'Gold,' Pinot Noir ~ 2017
Naramata, British Columbia, Canada*

APRICOT & THYME

Sweet brioche, apricot glaze, Chantilly, fresh thyme

*N/V La Stella, Moscato D'Osoyoos
Osoyoos, British Columbia, Canada*

wine pairing supplement \$85

