

DINE AROUND 2024

CHOOSE ONE FROM EACH COURSE

45 / 65 with wine pairings 3oz

AMUSE BOUCHE

BLACK TRUFFLE + BRIE ARANCINI

parmigiano reggiano, sweet onion soubise

CULMINA FAMILY ESTATES DECORA RIESLING BC VQA

FIRST

ATLAS CAESAR SALAD

hearts of romaine, parmigiano reggiano, capers, bacon, classic dressing

CULMINA FAMILY ESTATE SAIGNÉE ROSÉ BC VQA

JOSPER SMOKED POTATO CHOWDER

potato vermicelli, sweet corn

MORAINE CHARDONNAY BC VQA

SECOND

PETIT FILET BÉARNAISE

5oz CAB™ filet, warm potato salad, chimichurri

PHANTOM CREEK PINOT GRIS BC VQA

JOSPER SMOKED CHICKEN BREAST

pomme purée, sesame glazed carrots, natural jus

BLACK SAGE CABERNET FRANC BC VQA

BLACK SESAME SEARED AHI TUNA

charred miso mayo, pine nut jasmine rice, carrot-cucumber slaw

VILLA MARIA PRIVATE BIN SAUVIGNON BLANC Marlborough, NZ

WILD MUSHROOM + TRUFFLE RISOTTO

locally cultivated gourmet mushroom, truffled cheddar crisp, lemon aioli, shaved black truffle

TULI PINOT NOIR California, USA

THIRD

CHOCOLATE PEANUT BUTTER MARQUIS BAR

caramel corn, crème anglaise

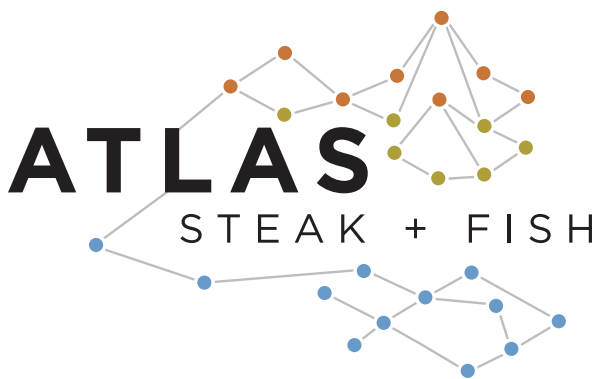
BLACK SAGE VINEYARD PIPE PORT BC VQA 20Z

STRAWBERRY RHUBARB PAVLOVA CHEESECAKE

crisp meringue shards

INNISKILLIN OKANAGAN VIDAL ICE WINE BC VQA 20Z

ENHANCE YOUR EXPERIENCE WITH ONE OF OUR SIGNATURE ACCOMPANIMENTS



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