

# cordo

RESTO + BAR

## DINE AROUND

### MENU & WINE SELECTION

#### STARTER

| Choice Of |

##### BEETS & BOURSIN

House-Made Cheese | Salt Roasted Beets | Pomegranate Vinaigrette | Radish | Fresh Dill | Seed Cracker

*Church + State, White Blend, Oliver, BC*

##### PUMPKIN COCONUT SOUP

House - Made Cracker

##### FRESH OYSTERS (6)

Mignonette | Spicy Cocktail

(Available Friday & Saturday Evenings)

*Villa Teresa, Organic, Prosecco, Italy*

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#### ENTRÉE

| Choice Of |

##### BEEF CHUCK

Wine Braised | Pomme Puree | Caramelized Root Vegetables

*Fort Berens, Meritage, Lillooet, BC*

##### CHICKEN MARSALA

Hand - Made Gnocchi | Wild Mushrooms | Marsala Wine

*Monte Creek, Riesling, Kamloops BC*

##### RISOTTO

Wild Mushrooms | Chard | Black Truffle Oil | Parmesan | Mascarpone | Gremolata

*Fort Berens, Chardonnay, Lillooet, BC*

##### REINDEER LAKE TROUT

Pan-Roasted Vegetables | Sauce Soubise

*Harper's Trail, Silver Mane Riesling, Kamloops, BC*

##### PRIME RIB

Yorkshire | Garlic - Demi | Pomme Purée | Caramelized Root Vegetables | Horseradish

(Available Saturday Evenings)

*Moon Curser, Border Vines, Osoyoos, BC*

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#### DESSERT

| Choice Of |

##### MACARONS

Locally Hand - Made With Love (3)

##### SELECTION OF ICE-CREAMS + SORBET

Always House - Made

##### CHOCOLATE PÂTE

Raspberry Coulis

**Price**

**\$65 ++**