# CHEF'S TASTING MENU

1<sup>st</sup> Course

## SPRING CRUDITÉ

cultured cream, baby leaves & vegetables, charred vegetable dust, lavosh, lemon olive oil suggested pairing: 2023 Three Wolves Pinot Gris

2nd Course

### QUEBEC FOIE GRAS TERRINE

fortified wine gelée, fried almonds, pickled onion relish, Szechuan pepper & honey glazed brioche suggested pairing: 2017 BMV Riesling

3<sup>rd</sup> Course

### BC WILD MUSHROOM RISOTTO

Campbell Creek Hen's egg confit, pickled shimeji mushroom, puffed wild rice, soy truffle foam

suggested pairing: 2022 Pinot Noir

4th Course

### DUO OF NORTHFORK BOAR

confit striploin, boar belly burnt ends, Okanagan mushroom & wild rice fricassée, nettle emulsion, huckleberry game jus

suggested pairing: 2021 Stewart Family Reserve Pinot Noir

Dessert

STRAWBERRY MISO CARAMEL CAKE strawberry crumble, strawberry sorbet, sesame snap

suggested pairing: 2021 Riesling Icewine

# CHEF'S VEGETARIAN TASTING MENU

1<sup>st</sup> Course

### SPRING CRUDITÉ

cultured cream, baby leaves & vegetables, charred vegetable dust, lavosh, lemon olive oil suggested pairing: 2023 Three Wolves Pinot Gris

2<sup>nd</sup> Course

# WISE EARTH FARM BABY LEAF SALAD

honey & cracked pepper goat cheese, wild greens emulsion, radish, walnuts, chives, preserved lemon vinaigrette

suggested pairing: 2023 Chenin Blanc

3<sup>rd</sup> Course

## BC WILD MUSHROOM RISOTTO

Campbell Creek Hen's egg confit, pickled shimeji mushroom, puffed wild rice, soy truffle foam

suggested pairing: 2022 Pinot Noir

4<sup>th</sup> Course

### DELICATA SQUASH CONFIT

Vadouvan spiced French lentils, mushroom scented squash purée, roasted sunchoke & apple fricassée, puffed quinoa, pickled shallots suggested pairing: 2022 Quorum

Dessert

STRAWBERRY MISO CARAMEL CAKE strawberry crumble, strawberry sorbet, sesame snap

suggested pairing: 2021 Riesling Icewine