

VALENTINES DAY at OLD VINES RESTAURANT

4 Courses | 115
Wine Pairing | 65

Amuse Bouche

SURF & TURF OYSTER
beef tartare, champagne foam
suggested pairing: NV Ailm Brut 3oz

1st Course

WINTER BEET
chevre ice cream, kombucha vinaigrette
suggested pairing: 2019 Clone 220 Chenin Blanc 3oz

2nd Course

SEARED SCALLOP RISOTTO
preserved lemon, shellfish caramel
suggested pairing: 2015 Chardonnay 3oz

3rd Course

PAN ROASTED LAMB STRIPLOIN
rose hip beurre rouge, charred cippolini,
fresh shaved Okanagan truffle
suggested pairing: 2014 Stewart Family Reserve Pinot Noir 5oz

Dessert

SMOKE & MIRRORS
cherry blossom & rosehip cremeux,
strawberry & raspberry gelée, rhubarb glass,
puffed black rice croustillant
suggested pairing: 2016 Botrytis Affected Optima 1oz

Bon Bons

VALENTINES DAY at OLD VINES RESTAURANT

(Vegetarian)
4 Courses | 105
Wine Pairing | 65

Amuse Bouche

VEGAN "FOIE GRAS"
quince preserve, crystalized pistachio
suggested pairing: NV Ailm Brut 3oz

1st Course

WINTER BEET
chevre ice cream, kombucha vinaigrette
suggested pairing: 2019 Clone 220 Chenin Blanc 3oz

2nd Course

TANGY SQUASH & MUSHROOM
GNOCCHETTI
BC Morel mushrooms, Okanagan Valley squash,
cocoa hazelnut crumble,
fresh shaved Okanagan truffle
suggested pairing: 2015 Chardonnay 3oz

3rd Course

BELGIAN ENDIVE
almond romesco, chicken fried soy curls,
beet & cranberry agridulce, confit garlic aioli
suggested pairing: 2014 Stewart Family Reserve Pinot Noir 5oz

Dessert

SMOKE & MIRRORS
cherry blossom & rosehip cremeux,
strawberry & raspberry gelée, rhubarb glass,
puffed black rice croustillant
suggested pairing: 2016 Botrytis Affected Optima 1oz

Bon Bons