



Chef's Tasting Menu

5 Courses | 120

Library Vintage Wine Pairing | 60

Full Table Participation Required

~~ All library wines featured are available for Retail Sale ~~

1st Course

HASKAP CURED IVORY SALMON
buttermilk vinaigrette, orange segments,
green peas, poached rhubarb

suggested pairing: 2022 Clone 220 Chenin Blanc 3oz

2nd Course

QUEBEC FOIE GRAS PARFAIT
birch phyllo, coriander,
strawberry mostarda, salted green almonds

suggested pairing: 2018 BMV Riesling 3oz

3rd Course

SEARED HALIBUT
spring peas, purgatory beans, charred endive, curried carrot & apricot puree

suggested pairing: 2022 Rosemary's Block Chardonnay 3oz

4th Course

HERB CRUSTED LAMB CHOP
burnt onion puree, grilled asparagus, harissa, charred onion, spruce tip jus

suggested pairing: 2019 Lake Sonoma Malbec 5oz

Dessert

RHUBARB COCONUT SWIRL
coconut rice pudding, rhubarb gelee,
coconut snow, poached rhubarb
suggested pairing: 2016 Botrytis Affected Optima 1oz



Chef's Tasting Menu

Vegetarian 5 Courses | 110

Library Vintage Wine Pairing | 60

Full Table Participation Required

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1st Course

PICKLED BEET

buttermilk vinaigrette, orange segments,
green peas, poached rhubarb

suggested pairing: 2022 Clone 220 Chenin Blanc 3oz

2nd Course

FAUX GRAS "PB&J"

birch phyllo, coriander,
strawberry mostarda, salted green almonds

suggested pairing: 2018 BMV Riesling 3oz

3rd Course

BC FIRE MOREL GNOCCHETTI

wild onion pistou, sauteed fiddleheads,
shaved Alpindon, roasted walnuts

suggested pairing: 2022 Rosemary's Block Chardonnay 3oz

4th Course

GRILLED ENDIVE

burnt onion puree, harissa, charred cippolini, grilled carrots

suggested pairing: 2014 Pinot Noir 5oz

Dessert

PISTACHIO & KUMQUAT MOUSSE

kumquat marmalade, almond buckwheat biscuit, saffron meringue, kumquat sorbet

suggested pairing: 2016 Botrytis Affected Optima 1oz