



Sunday, June 17th, 2017

~~~~~ 1<sup>st</sup> Course ~~~~~

**Soup of Cauliflower and Lovage**

Vancouver Island buffalo mozzarella, sundried tomato and daikon radish sprouts  
*2016 Pinot Gris, Poplar Grove, Naramata Bench, Okanagan Valley*

OR

**Salad of Sooke Harbour House Greens and Blossoms**

Okanagan nectarine vinaigrette, goat cheese fritters and Dijon glazed beetroot  
*2016 Rosé (Pinot Noir), Sea Star, Pender Island*

OR

**Albacore Tuna Tataki**

Venturi Schulze balsamic glaze, Shady Lane strawberry, freshly  
grated T'Sou-ke wasabi and radish  
*2016 Riesling, Wild Goose, Okanagan Falls*

~~~~~ 2<sup>nd</sup> Course ~~~~~

Smoked Duck Breast and Oysters

Shiso sour plum sauce, pea and mint, miso glazed daikon
2016 Gamay, Desert Hills, Okanagan Valley

OR

Pan Seared Scallop and Roasted Pork Shoulder

Carrot ginger purée, caramelised cabbage, pickled carrot and daikon,
crispy pork rinds

2013 Pinot Noir, Kettle Valley, Okanagan Valley

OR

Asparagus Custard

Fried polenta, yogurt-basil and cucumber sauce, wild arugula

2016 Riesling, Quail's Gate, Okanagan Valley



~~~~~ Main Course ~~~~~

**Pan Roasted Sockeye Salmon**

Spot prawn bisque, Israeli couscous and cauliflower,  
sea asparagus and golden beets

*2012 Semillon & Sauvignon Blanc, Kettle Valley, Okanagan Valley*

OR

**Happy Low Farm Chicken Breast and Leg**

Leek and blue cheese gratin, fennel and mustard green tortellini,  
Swiss chard and tarragon chicken jus

*2014 Gewurtztraminer, Wild Goose, Okanagan Falls*

OR

**Caramelized Onion & Potato Mille-Feuille**

Creamed kale, melted Nostrala cheese, Japanese turnips,  
Salt Spring Island mustard greens and sea asparagus

*2014 Chardonnay, Robin Ridge, Similkameen Valley*

Executive Chef Jonas Stadlander

- ~ Four course menu \$95 per person, four course wine pairing is available for \$55~
- ~ Three course menu \$75, three course wine pairing is available for \$40~
- ~ Chefs choice 7 course tasting menu for \$140, seven course wine pairing is available for \$85~
  - ~ À la carte pricing available.
- ~Please inform your server of any food allergies or dietary restrictions~
- ~18% Gratuity will be added to parties of 8 or more guests~



~~~~~ Dessert Course ~~~~~

Black Forest Inspired Variations

Chocolate cake, cherry coulis, cherry liqueur-infused cherries
2014 Poetry (Maréchal Foch & blackberry), Sea Star, Pender Island

OR

Hazelnut Delight

Chocolate ganache, raspberry compote,
raspberry lemon verbena ice cream
2014 Poetry (Maréchal Foch & blackberry), Sea Star, Pender Island

OR

Strawberry Passion

Strawberry coulis, strawberry ice cream, Grand Marnier strawberries, rhubarb compote
2013 Late Harvest Chardonnay, 8th Generation, Summerland, Okanagan Valley

OR

Garden Inspired Sorbets

The following flavours are served together:

Grape - Sage

Blueberry Lemon Balm

Peach - Cardamom

NV Frizzante (Pinot Noir & Pinot Gris), 8th Generation, Summerland, Okanagan Valley

OR

Ice Creams

The following flavours are served together:

Strawberry Maple Grey

Chocolate

Rhubarb

2012 Saturn (Late Harvest Sauvignon Blanc), Clos du Soleil, Okanagan Valley

OR

Cheese Plate: Local Artisan Selection (additional \$5)

The following cheeses are served together:

Salt Spring Island

Blossom's Blue

Romelia

Juliette

Blue Juliette

NV Caboose (Petit Verdot & Malbec), Kettle Valley, Okanagan Valley